

THE NATIONAL

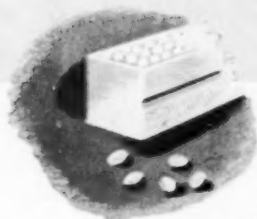
DECEMBER 16, 1950

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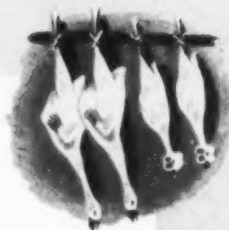
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Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



STACK



Along with many other specialized types of General American cars, this refrigerator car serves the nation's shippers.



GENERAL AMERICAN

Whether you ship fruits or vegetables, meats or liquids, there is a General American Refrigerator car equipped to handle your products.

To serve you further, General American representatives located in most major producing areas are ready to help you solve your own individual shipping problems quickly and economically.

So whatever and wherever you ship, you may take advantage of General American's 50 years of experience serving the nation's shippers. And you may rely absolutely on General American's outstanding reputation for complete dependability.

**builds and operates
specialized
refrigerator cars
for shipments of all
kinds of MEATS**

**UNION REFRIGERATOR
TRANSIT LINES,
MILWAUKEE**

A Division of General American
Transportation Corporation, Chicago 90



Here's why the foremost American sausage makers prefer **Buffalo SILENT CUTTERS**

1 CLEANER, COOLER CUTTING ACTION. Special analysis steel blades, honed to incredible sharpness, slice through the meat at a constant speed. Their sheer draw-cut action reduces the meat to a smooth, fine-textured, high-yielding emulsion entirely free from lumps and sinews. Individual walls of meat cells are opened to admit moisture and seasoning, resulting in a higher yield of better-flavored product. There is absolutely no mashing or burning in the process.

2 SAFE, SANITARY SELF-EMPTYING DEVICE. With BUFFALO Silent Cutters there is no chance for spillage and contamination while the bowl is being emptied. When the operator opens an air valve, a metal plug opens in the center of the bowl. A rigid plow drops down and scrapes the entire batch through the opening in less than 20 seconds. The operator at no time needs to reach into the bowl and risk contact with the knives.

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Blades have sheer draw-cut for clean, cool cutting.



Self emptying in less than 20 seconds. Sanitary and time-saving.



"BUFFALO" Silent Cutters have bowl capacities from 200 to 800 pounds. Batches are completely emulsified in from 5 to 8 minutes.

Buffalo...
the best-known
name in sausage-
making equip-
ment for more
than 80 years



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Visking Corporation



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wishes all
A MERRY
CHRISTMAS

and a
HAPPY
NEW YEAR

AFRAL CORPORATION

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THE NATIONAL
Provisioner

VOLUME 123

DECEMBER 16, 1950

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ANNUAL MEAT PACKERS GUIDE

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AIR STUFFER



GRINDER

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...DO!

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When you consider product improvement, increased volume, or operating economy . . . consider Boss. For Boss equipment is built to better your operations from every standpoint. Better products, better production, better profit margins, are as much a part of

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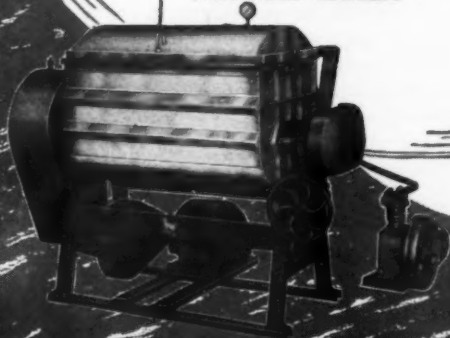
If you want to learn something new about sausage kitchen profits, ask your Boss representative about the better Boss sausage equipment. Or address your inquiry direct.



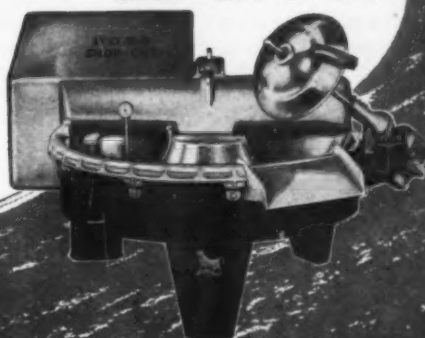
Best Buy Boss

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

VACUUM MIXER



CHOP—CUT CUTTER





This truck packs more profit in meat deliveries

Breakdowns are mighty costly when you count on dependable, low-cost delivery to get your meats where the profits start.

That's why *more and more* operators have International Trucks working for them. They know they can depend on Internationals to come through even when the going is toughest. More miles of trouble-free performance with Internationals on the job mean better service, more profit.

Every new International Truck

is heavy-duty engineered for extra stamina

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This means that extra stamina is built into every truck part. You can depend on trouble-free performance and longer truck life. It's the big reason why Internationals have been first in heavy-duty truck sales for 18 straight years. But that's not all . . .

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Drivers helped design the new Comfo-Vision Cab,

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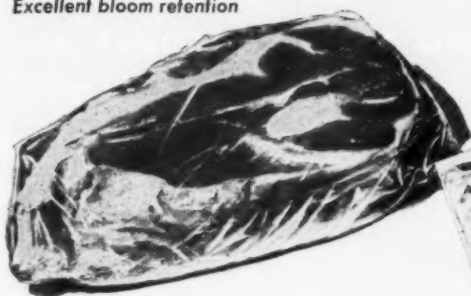


Heavy-Duty Engineered

INTERNATIONAL TRUCKS

INTERNATIONAL HARVESTER COMPANY CHICAGO

Excellent bloom retention



Laminated Pliofilm Flex-Vac pack prevents yellowing



Fresh meats— vacuum packs— meat loaves

—They all pick
PLIOFILM!

THE new, stronger FM-1 Pliofilm is just one of the many ways Pliofilm is serving the meat industry. It is used for a wide variety of self-service meats as many successful users can testify. It saves labor and material costs by virtually eliminating double wraps and re-wraps. It's tough—won't shatter or run.

On packer items, like bacon and loaves, other types of Pliofilm offer strong, moistureproof wraps that cut shrinkage and greatly prolong shelf-life.

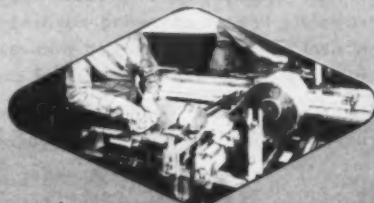
Whatever your problem—irregular cuts, vacuum packs, loaf casings—it'll pay you to investigate rugged, moneysaving Pliofilm. For complete information, write: Goodyear, Pliofilm Dept., Akron 16, Ohio.

Cuts shrinkage
by 97%



Ideal for Moldart Method

Pliofilm is sealed by lightly passing seam over electrically heated special roller.



Good things
are better in

Pliofilm

3-way protection against air, moisture, liquids

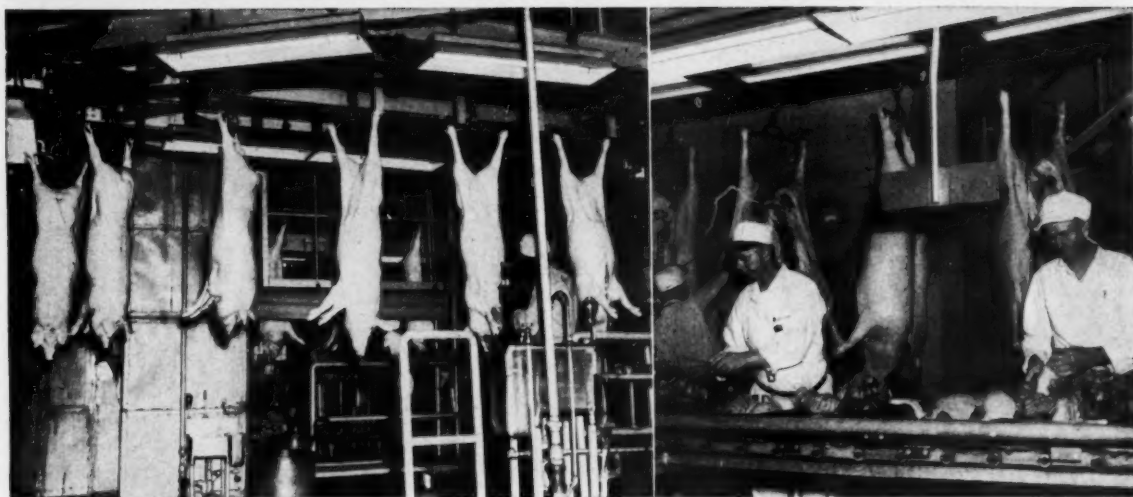


Pliofilm, a rubber hydrochloride—T.M.
The Goodyear Tire & Rubber
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We think you'll like "THE GREATEST STORY EVER TOLD"—Every Sunday—ABC Network

LINK-BELT CONVEYORS

**Boost Personnel Efficiency and Speed Inspection
in Swift's Model Plant**



Hogs are automatically positioned so that belly side faces belly opener. Guide rail deflects gambrels into position parallel with chain, extends far enough to act as brace during opening operation. This saves fractional time otherwise lost in manually placing carcass, eliminates hurried openings, minimizes chance of butcher missing flank muscle or cutting too deeply into viscera.

Separate head and viscera pans save time at moving inspection table. Inspector need not move from head suspended from carcass and then to viscera in pan. Movement of viscera pan and head conveyor is electrically coordinated with that of pig dressing chain, making possible immediate identification of each carcass and viscera.

Shown here are two of the many conveyors developed for Swift's Evansville plant, in which the experience and specialized knowledge of Swift's Engineering Staff, combined with those of the Link-Belt engineers provide increased production efficiency, uninterrupted forward flow of product and flexibility in killing operations. Link-Belt makes a complete line of conveying equipment and power transmission machinery. Every component of that line is backed with research and advanced design, broad manufacturing experience and extraordinary, job-proved performance.

Consult Link-Belt engineers about boosting your production and lowering your operating costs with Link-Belt mechanical handling methods.

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**Conveyors • Preparation Equipment
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This knowledge and experience are available to you.

Canco offers five other important services to help you expand your canned meat production and get a larger share of this very profitable business:

1. Canco will make blueprint and layout recommendations to expand your canned meat production.

2. Canco's Home Economics Section and Testing Kitchen will help on proper seasonings, recipes for labels, and general advice on consumer preferences.

3. Canco's Label Department will develop a saleable design for your lithographed labels.

4. Canco's Service Engineers are on call for production-line emergencies.

5. Canco's Research Laboratories will assist in establishing quality control of production, and in solving quality-control problems.



Notice the GEBHARDT installation on the ceiling in one of the larger suppliers of beef to the wholesale and restaurant trade.

GEBHARDTS

CONTROLLED
REFRIGERATION
SYSTEM



ASSURES BETTER MEAT PROTECTION

GEBHARDT Cold Air Circulators maintain a high relative humidity, uniformly low temperatures and a constant free circulation of moisture-laden air . . . thus reducing costly shrink loss and materially shortening the chilling time. Put the GEBHARDT Controlled Refrigeration System on 24-hour guard duty in all of your coolers . . . protecting the bloom on your beef, veal and lamb. The GEBHARDT Sys-

tem produces an ionizing effect that maintains the bright color and fresh appeal for an appreciably longer period of time. GEBHARDTS are fabricated of high-lustre STAINLESS STEEL . . . your assurance of complete sanitation, cleanliness and purity. Write today for your copy of the GEBHARDT catalog.

ONLY GEBHARDTS
Controlled Refrigeration
Gives You All Four:

- 1
CONTROLLED HUMIDITY
- 2
CONTROLLED CIRCULATION
- 3
CONTROLLED TEMPERATURE
- 4
AIR PURIFICATION

A Beef Ageing and Holding Cooler in one of Chicago's wholesale beef houses. Note the units conveniently installed between the rails.



● Let a Gebhardt Engineer give you ALL the details. Write, phone, or wire!

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Solve seasoning problems for good
with these consistently fine
Fearn products

How much better and more efficient it is for you
... how much simpler ... when you can
depend on *one central source* for all of your
major seasonings. That's why Fearn brings
you this long, *complete* line of fine seasonings
to meet your various needs. And remember,
too, Fearn's newest seasonings are based on
blends of *pure, natural spice extractives*.
This means absolute uniformity of strength
at all times ... for *consistently fine*
product flavor in every batch, *consistently*
fine sales appeal, day in, day out.

Write for facts today.

FRESH PORK SAUSAGE SEASONING
WIENER SEASONING
BOLOGNA SEASONING
PICKLE AND PIMENTO LOAF
SEASONING
MACARONI AND CHEESE LOAF
SEASONING
BRAUNSCHWEIGER SEASONING
SALAMI SEASONING
SOLUBLE BLACK PEPPER
SOLUBLE SAGE
SOLUBLE CELERY
ROSEDALE SEASONING SALT
"C" SEASONING
TWENTY GRAND SEASONING
"B" SEASONING
CHICKEN PASTE
SMOKE-STYLE FLAVOR

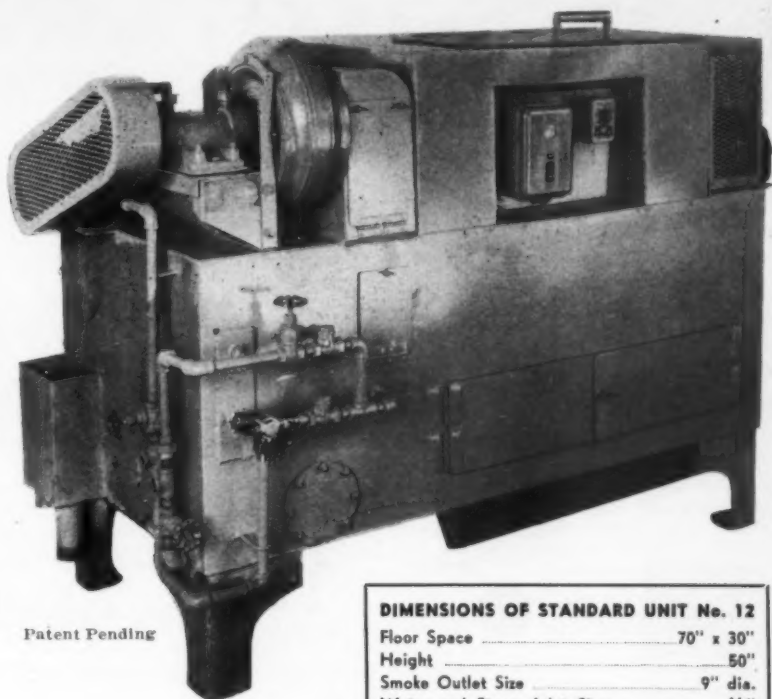
In addition to the above seasonings, Fearn can readily
develop a special formula to fit your own specific needs.

fearn *flavors you can trust*



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THE NATIONAL AUTOMATIC SMOKE GENERATOR



Patent Pending

DIMENSIONS OF STANDARD UNIT No. 12

Floor Space	70" x 30"
Height	50"
Smoke Outlet Size	9" dia.
Water and Steam Inlet Sizes	1/2"

COMPLETELY AUTOMATIC SMOKE GENERATOR for PACKERS and SAUSAGEMAKERS FEATURING WATER WASHED SMOKE

- Minimizes Shrink!
- Saves Labor!
- Cuts Sawdust Costs!

The National Automatic Smoke Generator pays for itself in a matter of months through material savings in labor and shrink . . . in addition to drastically reducing your sawdust bills. The "National" means improved color and flavor . . . and all-around better product that actually *invites* sales! The "National" proves its worth with every reorder . . . some of the country's leading packers have placed orders for batteries of three or four units after giving single units "test runs" of from six to twelve months. (Names supplied on request.) National's Standard Unit No. 12 is designed to give continuous, dense smoke for six to eight double cage houses. *Write for details of our free trial offer! Write today!*

NATIONAL FEATURES:

1. Heavy, dense smoke maker
2. Safe from fire
3. 24-hour operation
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10. Operates at Low Temperatures

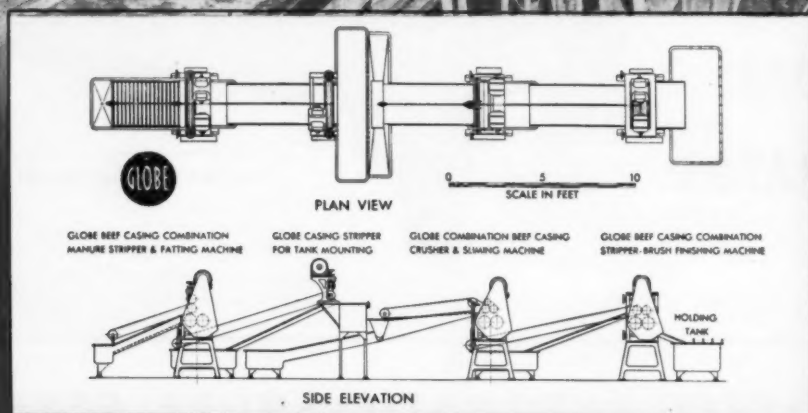
NATIONAL SMOKEHOUSE EQUIPMENT, Inc.

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TELEPHONE: GREGORY 3-1600

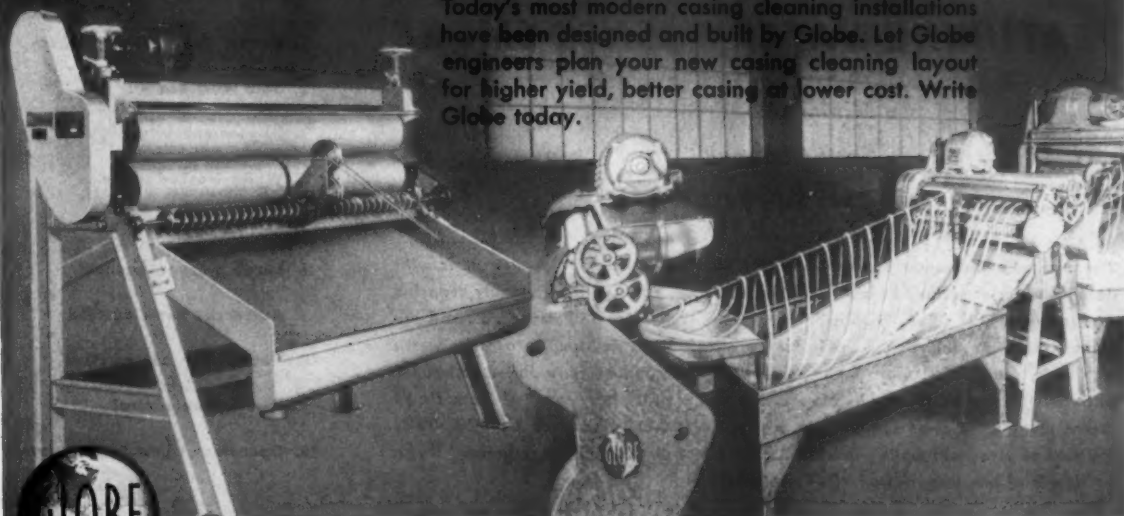
CLIFTON, NEW JERSEY

GLOBE CASING CLEANING EQUIPMENT



GLOBE CONTINUOUS BEEF CASING CLEANING LAYOUT FOR A CAPACITY UP TO 120 CATTLE PER HOUR.

Today's most modern casing cleaning installations have been designed and built by Globe. Let Globe engineers plan your new casing cleaning layout for higher yield, better casing at lower cost. Write Globe today.



35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

ESA—Industry Conference on Controls

The Economic Stabilization Administration has scheduled a meat industry-government conference in Washington Tuesday to consider price controls. ESA will then draw up a tentative control regulation which will be presented to a meat industry advisory committee early next month.

ESA will be represented Tuesday by Wayne Rice, consultant to Administrator Alan Valentine. The committee will also include several recently appointed government consultants: A. B. Maurer, president, Maurer-Neuer Corp., Kansas City, who worked with the USDA on allocations during the war; John J. Madigan, vice president, Oscar Mayer & Co., Madison, Wis., formerly with OPA; Leon Bosch of Northwestern university, also with the meat rationing office during the war, and Arval Erickson of the Food and Agriculture Organization, who headed the OPA's meat pricing branch.

Representing industry are Fred M. Tobin, Tobin Packing Co., Rochester; John E. Staren of John E. Staren Co., Chicago, and two American Meat Institute members, John F. Krey, president, Krey Packing Co., St. Louis, and R. A. Rath, president, Rath Packing Co., Waterloo, Ia.

EPT Bill to Senate Tuesday

The Senate finance committee is nearing final action on an excess profits tax bill. It is scheduled for Senate floor consideration on Tuesday. It is understood that the Senate version is more liberal than the measure passed by the House, particularly for growing corporations and utilities, and that it allows a larger tax credit for borrowed capital. One proposal being considered would provide for an increase in the regular corporate tax rate plus a less severe excess profits tax.

Senate Studying Antimonopoly Bill

The Senate has begun considering the antimonopoly bill (HR 2734) which would amend the Clayton Anti-trust Act so as to make illegal the purchase by one corporation of the assets of another, if such purchase would restrain trade or would tend to lessen competition or to create a monopoly. The bill had previously passed the House. It would not prevent small companies from merging in order to compete more effectively with large concerns.

Safeway Wins in Set-Aside Beef Suit

In a suit against the federal government heard in the Court of Claims, Safeway Stores, Inc., has been awarded a judgment of \$267,778 for meat requisitioned during World War II, for which it had received only the wholesale ceiling price. The award represents a subsidy computed on the basis of 80c per cwt.

Safeway had asked \$1,032,000 above the amount it received from the government for 23,000,000 lbs. of carcass beef. It argued it was entitled to the price at which it could have sold the meat at retail. The court decided it could collect only the wholesale price plus a government subsidy and also rejected cost of production as the standard to be used in determining the just compensation to Safeway. The firm had shown that the beef taken by the government cost approximately \$500,000 more to produce than the OPA ceiling prices.

Unions to Ask Wage Increase

The United Packinghouse Workers, CIO, and the Amalgamated Meat Cutters, AFL, served notice on the major packers on December 11 that contracts negotiated last August would be reopened February 11 for wage talks. The unions did not demand any specific increase. Under the contracts, a 60-day notice must be given packers before contracts are reopened.



Ted Kreil, right, superintendent, watches first but important step in pre-pack cycle. Special carriage permits movement of 27-in. mold while stuffed.



Dial thermometer for accurately checking internal temperature is inserted in mold by Martin Kroeninger, plant sausage maker.

Precision Packaging

IN self-service merchandising of sausage, the package can be a very effective selling tool—a so-called silent salesman. However, the Frank Sausage Co. of Milwaukee believes that no one type of package is the best salesman for a large variety of sausage products.

Under the direction of John Seiffhart, general manager and vice president, the kitchen recently expanded its packaging operations to provide a special package for each of the three basic types of sausage merchandised by the company. Sliced luncheon meats (any one of 16 varieties) have a vacuum sealed package of their own; the chunks or small link items, such as ring bologna, have a tautly-drawn Pliofilm package, while the tray-held volume movers are overwrapped in cellophane.

In designing each of the packages, the firm kept the requirements of the housewife foremost. Management knows that no matter how desirable a package may be because of its production features, it is ineffective if it does not please the housewife. Consequent-

ly, each of the packages features convenience to the consumer as its salient merchandising wedge.

No newcomer to prepackaged sausage, the Frank company realized a package could not retain repeat business if its contribution to cost were too great (see *THE NATIONAL PROVISIONER* of November 19, 1949 for an earlier story on the firm's packaging operations.)

"Novelty will move most items at least once, but our business is based on volume which is built only by repeat sales," Seiffhart stated. If repeat sales are to be enjoyed by the kitchen, its packaging costs must be kept in line.

To handle each of its distinct package types at a competitive unit cost, the kitchen secured some of the most modern processing and packaging machinery. Use of this equipment has made possible worthwhile savings in packaging costs.

For its sliced luncheon meats and meat loaves, the firm uses the Flex-Vac vacuum package. Selection of the vac-

uum package for the sliced meats was dictated by a decision to provide the customer with the most attractive and flavorful product. Vacuum packaging excludes flavor-robbing oxygen. For the same reason, the product does not discolor in mass show case displays. The package also is sanitary. There is no handling and rehandling as loaves are sliced to order. Furthermore, the sliced meats are always uniform in size with each slice conforming to the standard dimensions of a loaf of bread. They are also uniform in weight, eight slices equaling 8 oz. The emptied package can be used as a container for small ice box items. The slices are easily removed from the package. Once the vacuum has been released by pulling apart the top heat-sealed band, the meats slide easily and the slices are separated from the unit with a slight lift of the finger.

Since there is no air in the package there is no problem of condensate in transportation. With ordinary care and refrigeration, the package can be shipped with no danger of impairing the

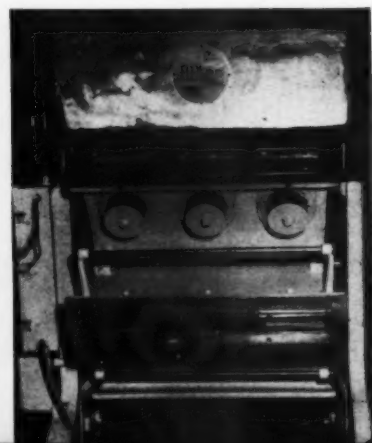
Product is conveniently moved from holding cooler to packaging room by lugged conveyor.



Franks are heat sealed in mandrel with continuous band before being machine-wrapped.



Heat-sealed vacuum packages are discharged three at a time from this machine into bin.





Banded Polish are Pliofilm-wrapped in this unit and discharged on belt below. Operator will insert next package after heat cut-off arm in machine severs tie of preceding pack.

quality or color through condensation.

To the retailer and the consumer, one of the big advantages of the vacuum package is the increased shelf life of the sliced sausage. Jack Kearny, sales manager, said that the Flex-Vac pack has an established and accepted shelf life of two weeks. The housewife can purchase sliced luncheon meat when she does her major weekly shopping and the products will keep in the refrigerator until needed.

In selecting package colors, Seiffhart favored light pastel yellow and red for trimming the window of the package and white for the outer frame. In the vacuum package, the entire sliced product is visible, thus stimulating impulse buying through the natural appetizing appearance of the sausage. Light color shades were selected for the Frank package as luncheon and loaf meats generally are light pink. To use a bright or brilliant color in packaging would, by contrast, dull the light pink of the sausage and detract from its appearance, Seiffhart declared.

The vacuum package carries panels stating the need for keeping product under refrigeration, the firm's name with its slogan, "Famous Since 1860", inspection establishment number, total package price and type of sausage on one side of the transparent center portion.

The center portion on the other side

is clear, with a printed banner on top emphasizing the flavor-guarding qualities of the vacuum package. The use of natural spice in product manufacture is printed on a banner at the bottom.

While the material printed on the package is complete and performs the sales job of identifying the product, the producer, the price and the establishment number, along with a few of the sales plugs such as flavor-sealing and natural spice usage, it in no way competes with the sales pull of the appetizing "center cut" display of sausage in each package.

Efficiency in packaging the vacuum unit begins with product manufacture. Since the unit weight of the package is reached through slice count, all products must be uniform in density. Every batch is vacuum mixed to attain this density.

The meats are then stuffed into 27-in. Globe molds, which contribute materially to the overall efficiency of the prepackaging operation. Ted Kreil, plant superintendent, said that use of the molds results in a reduction in stuffing time and handling time through the cooking, smoking and chilling operations. For ease in stuffing, the interior of each of the long molds is first wiped with pure lard. Naturally, in each stuffing of the large mold there is a product saving represented by



Mary English, packaging forelady, demonstrates easy feeding technique with Cloud unit.

eliminating the two ends—one of the economies which make possible repeat sales of the Frank package.

To check the internal temperature of the product, the plant has drilled a hole sufficiently large to allow the insertion of a dial face thermometer in the lid of the mold. A greaseproof crinkle paper, properly sized, is inserted over the end of the meat loaf before the lid is placed in position. This technique eliminates the danger of product leakage during processing and permits rapid temperature inspection when desired.

After processing, the luncheon meats and loaves are thoroughly chilled prior to movement to the slicing and packaging room. Removed from the mold, two of the loaves are fed simultaneous-

Two 27-in. loaves are sliced and stacked simultaneously by this machine and conveyed to bagging station. About 13, 8-slice stacks are turned out each minute.

Stacked slices are positioned by hand in specially laminated bag. Plastic mandrel aids slide-off technique.





WATCH
YOUR
STEP

Your package wraps will be well balanced in every respect at **DANIELS** where some of the nation's top designers and craftsmen will be engaged in their production. All of the desirable materials are at your disposal for any requirement -- large or small -- a service as convenient as the nearest telephone or mail box.



Merry Christmas



Happy New Year

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

There is a **DANIELS** product to fit your needs in . . .

transparent glassine
snowdrift glassine
superkleer transparent glassine
lard pak
bacon pak
ham pak greaseproof
genuine greaseproof
sylvania cellophane
special papers, printed
in sheets and rolls



preferred packaging service

SALES OFFICES: Rhinelander, Wisconsin
Chicago, Illinois . . Philadelphia, Pennsylvania
Dayton, Ohio . . St. Louis, Missouri . . Dallas, Texas

ly through a U. S. Slicer which automatically stacks two groups of eight slices, each weighing 8 oz. There is no further check weighing. The slicer takeaway belt moves the stacked units of sausage to the package-filling station. A small plastic slide, having dimensions slightly smaller than the vacuum package, is bolted to one side of the takeaway belt. In an easy one-two sequence, the operator places the stacked slices on the slide, threads the package over the flanged sides and slides the meat off with a two-handed motion, one hand holding the sausage at the base of the bag and the other pushing the slices in. The slicer-stacker slices 50 times per minute.

The kitchen added a 3-in. extension to the loaf carriage of the slicer-stacker to make it conform to the length of its 27-in. loaves and luncheon meats. As each inch is a pound of product, the slicer cuts 12 per cent more product with each handling and, in a like manner there is a reduction in the number of ends. Management states that waste in the slicing operation is strictly confined to the ends.

The package units are then moved from the slicer-stacker to the Standard Cap Flex-Vac. The machine operator inserts the package into the chamber of the machine, flips the ends of the package over the lower of the gripper bars and then lowers the upper gripper bar onto the inserted ends of the package which is securely held by the two bars.

In a ten-second cycle the unit pulls a 28-in. vacuum on the package and heat seals the open end. As the operator feeds one tier of vacuum chambers into the machine, another tier discharges into a retainer pan from which the 8-oz. packages are placed in 5-lb. shipping containers.

Frank's management selected the 5-lb. size as it is most nearly similar to the conventional loaf the retailer is accustomed to handling.

A production advantage of the vacuum-sealed package is the scheduling flexibility it permits. Formerly, it was necessary to assemble sliced sausage on



Individual chunk and link packages are catch-weighed and placed in proper steel wire baskets for movement to order assembly room. Operator pencils weight in price panel space.

a daily order basis. Obviously, there was an element of wasted effort represented by the difficulty of coordinating order assembly with sliced sausage packaging. Now it is possible to work a little ahead or to pack a little extra of a given sausage.

The vacuum package eliminates the constant shift in slicing from one sausage to another and back again and permits the kitchen to package its meats in a planned sequence. Since there is no waiting for the order to be assembled, shipping operations now have no lag element. For example, a driver is never compelled to wait until some pimiento loaf is sliced and packaged. If the plant plans a special sales effort on a given product, it can make advance production preparations.

However, Seiffhart declared, the company exercises firm inventory control as it recognizes that additional shelf life is an advantage to be merchandised to the retailer and consumer. Any prior packaging is done with the reasonable assurance that the product will move within a day or two at most.

Currently, the kitchen is vacuum-packaging 16 varieties of luncheon meat and loaves — basically demand items — along with some specialties such as blood and tongue loaf, head cheese and combination loaf. The firm has found that the vacuum packaging operation is extremely flexible. In a day's operation it will slice out large molds — the predominant type because of production economies — baked loaf molds, Canadian bacon and summer sausage. The only change required is a selection of package.

Dealer experience has taught the plant that the vacuum-sealed package should not be kept under showcase refrigeration at temperatures below freezing as leakage may develop. For the same reason, the package has to be handled with care in shipment.

For link or chunk type sausage the plant uses a Cloud machine. The product covering, while not vacuum-sealed,

is very taut. The application principle is one of stretching a heated wrapping material—Pliofilm—and allowing it to shrink back around the product. Since it is not restricted to any specific product size, management expressed the opinion that the Cloud unit is ideal for the chunk-type package. While it is true that each of the chunks or links must conform to the overall dimensions of the wrapping cylinder, individual items need not be sized to a limited container. Likewise, the resulting package is tailor-made for each individual chunk or link-type sausage.

Consumer advantages of the Cloud package are complete visibility, extended shelf life and, perhaps most important, ease of opening. In the Pliofilm-wrapped package, the entire product is visible. The pressure sensitized labels, carrying all the pertinent information as to product, producer, weight, ingredients, inspection and price, measure only 2x1½ in. They alone are placed on the chunk package. No matter how displayed by the retailer, or how inspected by the house-

(Continued on page 32.)



John B. Seiffhart, vice president, and Jack Kearny, sales manager, sample Frank products.



Pressure-sensitized labels, which can be used to cover rosette, make identification easy.



New Route Trucks Allow Salesmen to Spend

Less Time Driving-- More Time Selling

Full vision and high level driver seating, coupled with truck's short wheel base make truck handling and parking comparatively easy.

THERE are two fixed factors in the work day of a driver-salesman—the total time he can be on the road and the number of sales calls he must make. The tendency of retailers to reduce store hours has placed more pressure on the salesman, for he still must cover the same number of customers in less time. Consequently, any time that can be saved in the normal performance of the driver-salesman's work will increase his sales potential by allowing him to spend more time with his customers.

Scott Petersen & Co., one of Chicago's leading independent sausage kitchens, has added two metropolitan type Ford trucks to its driver-salesman fleet in an effort to increase sales effectiveness. They have succeeded. The two trucks, with built-in sausage display racks, have increased the daily time that drivers can spend in extra sales effort, in making added calls, or in setting up some type of promotional display in a customer's store.

The body of each truck was specifically designed for sausage use and built by the Batavia Body Co. Primary features are maximum display of prod-

uct, ease of selection and product protection. Shelves in the body are located at three easy-to-reach levels. The overall interior of the body is 94x70x60 in. with a 24-in. aisle providing easy excess to any part of the truck for the driver-salesman. Shelving is built in sufficient depth so that it can retain various sausage products.

The principal advantage of the truck body is that it permits the driver-salesman to enter at normal walking height from the driver's compartment and to make his selection of product from the full vision display on the shelves. There is no reaching in the hide-and-seek manner, nor is there any rearranging of product necessary every time an order is filled.

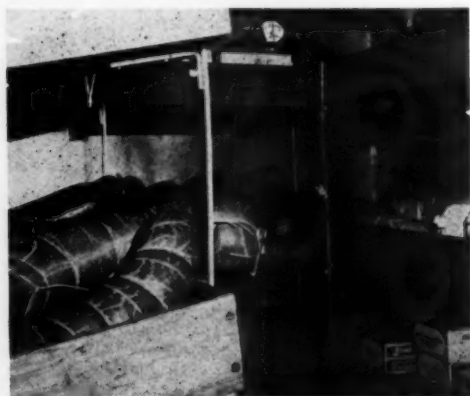
Furthermore, if the retail customer should be undecided about what additional items he might want, he can be invited to step into the truck and make his own selection. The time saving factors of the truck body are evident in the initial assembling of the order to be delivered to a given stop and the subsequent ability of the salesman to promptly select any additional items the retailer may want. The sausage

items selected can be placed on one arm and carried directly from the truck into the store. As is frequently the case, the selected individual items need not be placed first on the truck floor and then picked up prior to movement into the store. An additional advantage of adequate shelving is virtual elimination of product damage.

During warm days, product protection is provided by Kold Hold plates which are located on either side of the truck body. The make and break connections for plant refrigerant pull downs are located in the rear of the truck. The connections are interlocked with the ignition system so that the motor can not be started while any of the hook-ups are made. For particularly hot days there is a 110 volt fan located to the rear and top of the body which supplies air movement necessary to secure the proper cool down of admitted warm air.

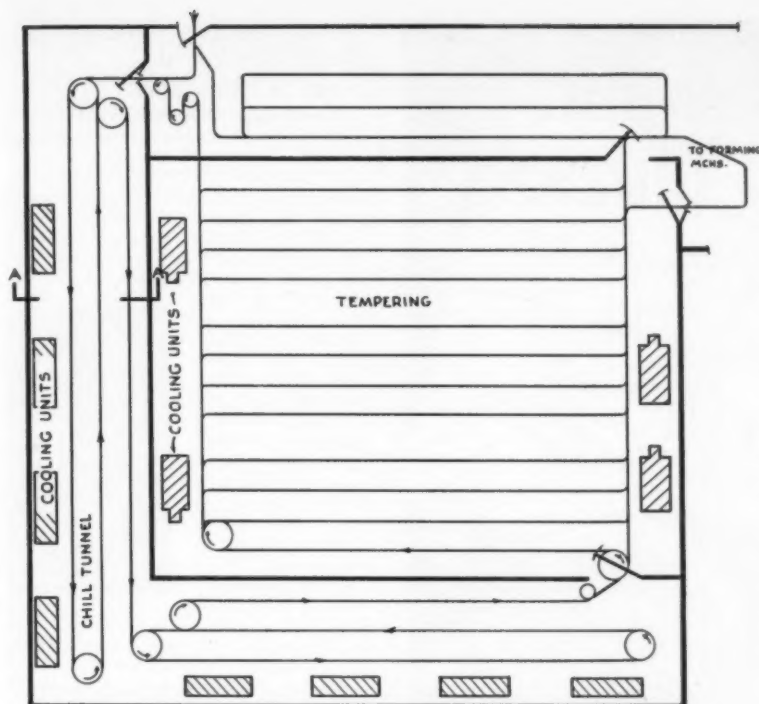
Management states that the cooler type door of the sausage compartment of the truck body lessens the dissipation of refrigerant, as the door can be closed while the driver is in the com-

(Continued on page 39.)



Interior view of vehicle's sausage compartment, left, shows maximum shelving achieved with the four-sided product display arrangement. At right, Vern Severson easily carries store order from sausage compartment of truck with one hand free to close all doors behind him. Decals on front of truck, top photo, are similar to those used by Scott Petersen in point of sale displays.





travel (shown in the diagram below).

Niagara No-Frost units are used to chill the air that is recirculated in the tunnel, using a wet-coil system. An anti-freeze solution is sprayed over the coils, permitting temperatures in the tunnel to be brought down to as low as 6 degs. below zero. This solution drains to the floor below where it is reconcentrated by the application of steam heat to drive off excess moisture.

A chilling room was formerly used at this plant in which slabs hung for 24 hours at a temperature of 15 degs. F. Although it is difficult to obtain an even chill in bellies of varying thickness, management at the Hormel plant believes the tunnel nearly answers this problem because the length of time slabs are in transit through the tunnel may be varied to suit different thicknesses. Subsequent tempering of from 4 to 6 hours at from 20 to 25 degs. evens out the differences.

While still suspended from the overhead trolley, hardened slabs are conveyed out of the tunnel onto the tempering room rails (see sketch) where they remain for approximately 4 to 6 hrs. From this point they are railed manually to two forming presses. After leaving this station, the formed slabs are automatically dropped to a

Quick Chilling of Smoked Bellies

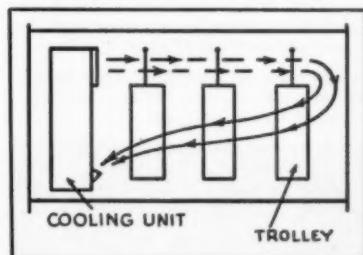
Hormel Accomplishes the Job Quickly While Hot Cuts are Being Conveyed Through Tunnel

QUICK chilling bacon bellies by means of a blast tunnel is the latest wrinkle in straight-flow operations at the plant of Geo. A. Hormel & Co. in Austin, Minn. Hot bellies enter the tunnel on an overhead conveyor directly from the smokehouses. Depending on the speed of the pull chain, the bellies are chilled ready for the pre-slicing tempering room in from 1½ to 2½ hours.

Three important benefits are derived from use of the blast tunnel: 1) Increased production. Because of the shorter chilling period there is no waiting time between stations and subsequent molding and slicing operations can be carried on at full capacity without interruption. 2) The controlled refrigerating system achieves a faster chill with considerable reduction in shrinkage. 3) Efficient use of small floor space. Plant space heretofore needed for smoked bacon chilling may be diverted to other uses.

Since the tunnel was constructed in an already existing plant, it was necessary to build it in an L-shape to conform to available space. Each leg of the tunnel is approximately 90 ft. in

length. The conveyor travels the length of each leg three times (see diagram). Thus the total distance traveled by the bacon is 396 ft., and elapsed time taken to complete the circuit is governed by speed of the conveyor, which is driven through variable-speed drive. Chilled air enters the tunnel at right angles to the line of material



FLOOR PLAN AT TOP OF PAGE shows chill tunnel (along left and bottom) through which the hot smoked bellies move. The cooler in which the bellies are finally chilled to slicing temperature is in the center. Sectional drawing shows the path of chilled air through the cages of product in the chill tunnel.

chute emptying onto a moving top table conveyor for distribution to the slicing machine lines on the floor below.


In the words of Chris Macy, superintendent of the service division at Austin, primary interest of Geo. A. Hormel & Co. in 1950 lay in remodeling or building new branch plants. One of the largest undertakings in this connection was the completion of the new processing and distribution plant in San Francisco, Calif. At the Austin, Minn. plant, erection of a new building to contain a dry sausage house is now nearing completion.

Denver Packers Charge Freight Discrimination

Capital Packing Co., Denver, has filed a complaint before the Interstate Commerce Commission charging discrimination on Denver packers by the straight percentage increase in meat freight rates granted by the ICC in 1946. It contends that the charges are unreasonable and unjustified in comparison with rates allowed in moving meat eastward from midwestern packinghouses.

The members of
H. J. MAYER & SONS CO. inc.
 extend to you best wishes for
 a very Merry Christmas
 and a Prosperous New Year

Good Luck . . .
 Good Health . . . Good Cheer
 . . . and Good Eating



Jarvis Predicts Greater Black Market if Meat is Rationed

American progress toward better living requires the incentives of economic freedom, Porter M. Jarvis, executive vice president of Swift & Company, told the National Wool Growers Association late last week. "Wars, mobilization periods and temporary economic disruptions may halt, for a short time, our progress towards the destination of better living," Jarvis said, "but we should not further reduce the speed America is making towards our goal by accepting a philosophy that curbs incentives to grow and progress."



P. M. JARVIS

"Our ability to stay on the road to better living is threatened by a phony philosophy quite different from the ideals and attitudes that sparked the building of our America," he said.

He referred to "a willingness to let some one else discharge our responsibilities as citizens in our home communities—actually let others plan a big part of our lives." Jarvis said protection of the American free market system is vital for American victory in the world production race.

"We must protect our free markets and be alert to oppose any moves that would discourage production and stifle consumption. We must be alert to oppose the imposition of control plans that have proved unworkable."

"No honorable person wants a return to the black markets we knew during the last war and I believe that past experience would appear only as mild excursions compared to the illicit operations we can expect if we permit controls again."

From the demand side, Jarvis said, the long-term outlook for the whole livestock-meat industry is favorable. "It is entirely possible that the per capita consumption of meat may reach 170 lbs. by 1960. We now have more than 150,000,000 people in the United States. It is probable that this figure will increase to 170,000,000 in another ten years. This increased demand will call for nearly 29,000,000-000 lbs. of meat or 6,500,000,000 lbs. more than we will produce this year. Expressed in terms of live animals it will mean 5,670,000 more cattle than in 1950, 24,030,000 more hogs and 4,020,000 more sheep-lambs."

Financial Notes

The E. Kahn's Sons Co. of Cincinnati has declared a dividend of 50c per share on its common stock, payable December 19, and a regular quarterly dividend of 63½c a share on the preferred stock, payable January 2.

"BIG 4"
Approved

"The Old Timer"—
 symbol of Speco
 superiority.



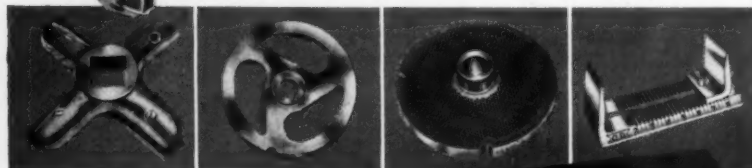
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



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SPECO, INC.

USDA Leaders Believe Agriculture Can Meet All Defense Demands

American agriculture is in a strong position to meet all foreseeable demands of our defense effort, Secretary of Agriculture Charles F. Brannan asserted at the closing session of the Production and Marketing Administration's annual meeting in Chicago Wednesday evening. "Our farms are much more productive than they were 20, or even 10 years ago. Our total food production is running about 40 per cent above the years just before World War II. Our field crop production in 1950 was bigger than in any year before 1946. Agriculture as a whole is in a relatively good financial position. Farmers have plowed back a lot of their earnings into machinery and equipment and built up reserves of soil fertility."

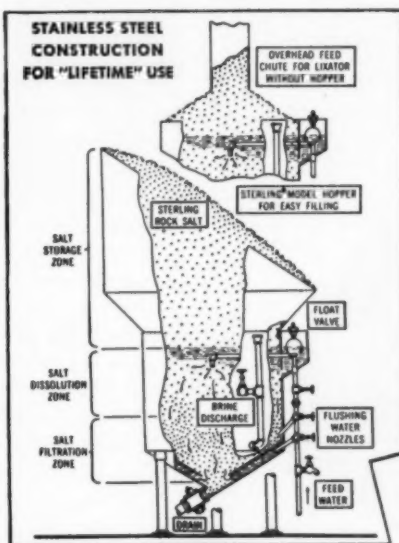
Brannan said that in asking agriculture to produce for defense, "it is only fair that the nation should provide a reasonable assurance that farmers will not have to take on their own shoulders the entire burden of protecting the nation's supplies of food at the risk of breaking down market prices for their products." He continued that we ought to be able to use price supports to encourage production of the commodities that are most needed and which are also most closely tied up with soil conservation. This referred primarily to livestock and meat products.

"If we are to provide farmers with the protection they need, I don't see how we can confine price supports to the so-called basic commodities. We need supports for meat, milk and like commodities. But since these are perishable commodities which cannot easily be held in reserve, we need a different method of supporting them than we are now permitted to use. Effective supports for perishables are needed in ordinary times, but they are needed more than ever in times like these when it is simply unthinkable that we permit food to be taken away from consumers and diverted to uneconomical uses."

"The more I consider the needs of national defense as they pertain to agriculture, the more I am convinced that we can meet those needs within the basic framework of an over-all farm program that will be as useful in peacetime as in this preparedness period."

Ralph S. Trigg, PMA administrator, also stressed the importance of continuing "long range" agricultural programs, at the same time concentrating on helping agriculture produce specifically for the defense effort. "We must set our sights on the high side, and plan to have enough of the things which will be in greatest demand. Adequate supplies are also the best defense against inflation, and they are the surest way of minimizing or at

SALT! WHY HAUL IT? MEASURE IT? STIR IT?



HOW LIXATOR WORKS

In the dissolution zone — flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone — through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?

*Just Turn
It On!*

**STERLING ROCK SALT
BRINE DELIVERED BY PIPE
TO EVERY POINT IN YOUR PLANT**

- PICKLE FORMULAS
- WALL CABINETS
- WASHING & BRINE CURING HIDES & SKINS
- SPRAY DECKS
- UNIT COOLERS

• You can eliminate shoveling, hauling, and laborious hand stirring of salt and water, and frequent testing of the brine strength — with International's Lixate Process for Making Brine. Stops waste through spilling. Saves time and labor. Assures accurate salt measurement.

• The Lixator automatically produces 100% saturated, free flowing, crystal-clear brine — which may be piped to as many points in your plant as you desire — any distance away — by either gravity or pump. YOU SIMPLY TURN A VALVE for self-filtered, LIXATE Brine that meets the most exacting chemical and bacterial standards.

An INTERNATIONAL Exclusive

The **LIXATE** *Process*

FOR MAKING BRINE

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INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

ONLY CRYOVAC GIVES A TIGHT-CLINGING 2ND SKIN



DAISY ROLL

CRY-O-RAP bags give improved storage life.

- If you want to preserve the color, bloom and delicate aroma of your smoked products; — if you're interested in saving weight losses due to dehydration; — if you want to reduce bacterial growth; — if you want longer "shelf-life" for your products that permits more uniform manufacturing practices; — if you want a production process that reduces labor costs; — then you can profitably investigate the CRYOVAC process.

- Progressive packers everywhere are adopting this remarkable protection for all kinds of smoked products and meat loaves. The practically impermeable CRY-O-RAP* bags plus the vacuum pack and exclusive shrink of the CRYOVAC process give production savings and sales advantages that you need.

- We'll gladly match your time with that of competent sales engineers to discuss your problem. Write for full information.

- DEWEY AND ALMY CHEMICAL COMPANY
CAMBRIDGE 40, MASSACHUSETTS

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ALL ARE
CRYOVAC
PROTECTED



PICNICS

CRYOVAC packed Picnics show improved color retention for longer periods of time.

WHOLE HAMS

The CRYOVAC process maintains flavor, color and weight, and permits advance processing.



The Second Skin Seals the Flavor In

*MADE FROM A SPECIAL DEWEY AND ALMY-DOW SARAN

least postponing the need for controls regulating agricultural and food commodities.

He said that the Production and Marketing Administration, having been assigned the basic food and agricultural responsibilities under the Defense Production Act, will carry out essentially the same type of special programs which were handled by the War Food Administration during the last war. Already the PMA has established an Office of Requirements and Allocations, an Office of Materials and Facilities, a price staff and a group to watch the manpower situation. In addition, the responsibilities of the Food Distribution Branch have been broadened.

Another speaker, John I. Thompson, PMA assistant administrator for marketing, discussed some of the activities of PMA concerned with marketing which are vital to any defense effort. For example, the market news service becomes doubly important to assure orderly marketing and distribution during a period of unusual demand and changing price levels, he said. Coverage of the market news service was broadened during the last war and reporting of certain data made mandatory.

Although past experiences in developing our national defenses will be of help, H. B. McCoy, assistant administrator, National Production Authority, pointed out some of the differences in the economic situation in 1950 and 1940. "Since the end of World War II this country has enjoyed unparalleled prosperity. In the past four years we have had practically full employment; national income has reached the highest levels ever, and our standard of living has advanced faster than in any comparable period."

McCoy said that the policy of the NPA in the defense undertaking involved three objectives: 1) production must be maintained and expanded; 2) defense requirements of all kinds must be provided with materials and facilities to meet promptly all production schedules, and 3) so far as possible, the adverse impact of defense production on other industrial production and distribution of goods should be minimized.

Accuses Government of Inconsistent Policies

Fred M. Tobin, president of the Tobin Packing Co., Rochester, N. Y., and a director of the National Independent Meat Packers Association, recently sent a telegram to Secretary of Agriculture Brannan to call attention to inconsistent and conflicting government policies. He pointed out that the Secretary is causing an upward price trend in the price of pork products by proposing the purchase of certain types of them for school luncheons while at the same time the government is giving the public the impression that it is trying to hold prices down and that price control will be necessary if prices go higher.

KINGAN SALES RISE; INCOME FALLS BELOW 1949

In the fiscal year ended October 28, 1950, Kingan & Co. earned \$280,431, compared with \$664,052 for the 1949 year. W. R. Sinclair, chairman, revealed in the company's annual report



W. R. SINCLAIR

this week. Sales in 1950 were slightly above those for 1949, both dollar value and tonnage. In the year just ended they totaled \$189,377,783, for 592,616,000 lbs. of product.

Sinclair's report reminded stockholders that while the 1950 net profit was moderate, the company's protection against possible future declines in the value of the inventory was increased by a substantial amount under the last-in, first-out method of valuing inventories, because the market value at the end of October was higher than in October 1949. Capital and earnings employed in the business at the year's end amounted to \$17,304,247.

Expenditures on plant and equipment during the year amounted to \$1,103,870 compared to depreciation of \$919,528. The total investment in plants and equipment, at \$8,896,006, was somewhat lower than in 1949 because of the sale of a property no longer used.

Working capital, at \$7,686,760, was \$50,789 over a year ago after transferring \$125,000 provision for employees' vacations from reserves to accruals in

the current liability section. Sinclair noted that with the current higher price level, together with an increased outlay for wages and supplies, it takes more working capital to operate the business. Bank loans at the end of the year were \$2,800,000 compared to \$400,000 at the end of 1949.

Regular quarterly dividends totaling \$178,408 were paid on the preferred stock during the year and a 15c per share dividend in the amount of \$117,719 was paid on the common stock on December 28, 1949. The company has 1,540 stockholders.

The statement of income of Kingan & Co. for the 52 weeks ended October 28, 1950, follows:

Net sales and operating revenue	\$189,377,783
Cost of sales:	
Raw materials and products	\$156,084,006
Manufacturing expenses	24,634,385
	180,719,081
Gross profit	\$ 8,658,732
Selling, delivery and administrative expenses	8,066,883
Operating income	\$ 591,809
Non-operating income:	
Dividend from British subsidiary	\$ 21,000
Other	39,901
	60,901
Income before interest and income taxes	\$ 652,770
Interest on borrowed money	138,339
Income before income taxes	\$ 514,431
Federal and state income taxes	234,000
Net income	\$ 280,431
The following items are deducted in the above statement of income:	
Depreciation, amortization and property displacement expense	\$ 954,484
Taxes (other than income taxes)	753,720

BRIEFS ON DEFENSE POLICIES AND ORDERS

METALS: The National Production Authority is considering restrictions on a number of critical metals in non-essential consumer products. Conservation or "end use" orders may come within a few weeks on copper, aluminum, zinc and nickel.

ALUMINUM: The General Services Administration revealed that impending contracts with the "Big Three" aluminum producers will provide that one-fourth to two-thirds of their expanded output be sold on open market.

VALVES: Valves and fittings producers have urged the National Production Authority to relax its first-quarter, 1951, reduction on their use of brass under a copper consumption cutback order. NPA has announced that it has prepared forms for formal appeal for "hardship" relief.

WORKERS: Millions more workers will be needed in the next few months for the nation's defense plants, Robert C. Goodwin, head of the Office of Defense Manpower of the Department of Labor, said.

RUBBER: The National Production Authority has ordered consumption of natural rubber cut back to 40,000 long

tons in January and to 35,000 tons in February. It also continued its present monthly consumption ceilings for new rubber, approximately 90,000 tons a month for civilian goods.

SCRAP: In an effort to keep tight supplies moving into proper channels, the National Production Authority has banned "conversion deals" in copper scrap.

TIN CANS: The National Production Authority will order an across-the-board cutback in civilian use of tin soon and plans additional conservation controls over tin. The cutback will limit supplies for tin cans and other containers for civilian use.

CROP GOALS: USDA crop goals for 1951 are set, unofficially, at the highest level in history. Livestock goals may be boosted even higher than currently expected and feed grains probably will be pushed to the limit.

DRAFT: Chairman Vinson of the House armed services committee told a White House conference that new defense plans will require extension of the draft term from 21 to 24 months and possibly induction of every young man at age 18.

PERSONALITIES

and Events

OF THE WEEK

► **E. H. Hickcox**, president, Smith Packing Co., Nashville, Tenn., announced this week that **Philo M. Jones** has been appointed plant superintendent. Jones has had more than 20 years experience in the meat packing field, starting with Cudahy in St. Paul. More recently he has been with P. D. Gwaltney, Jr. & Co., Smithfield, Va., and Kinston, N.C.

► The twenty-ninth annual banquet of the Grisbro Social Club of Gristede Bros., Inc., New York, N. Y., will be held Saturday evening, January 20, in the grand ball room of the Hotel Astor. Business associates and friends of Gristede employees are invited. Reservations should be made not later than December 20. A. B. Clynes, arrangement committee, said. The program will feature entertainment by stage, television and radio stars.

► **Sam H. Oscherwitz**, 69, president, I. Oscherwitz & Sons, Cincinnati, died December 8. He had been ill and confined to his home for the past year. The son of the late **Isaac Oscherwitz** who founded the sausage company in 1884, he had been associated with the firm since his youth and succeeded his father as president upon the latter's death in 1925. He also held an interest in the Best Kosher Sausage Co., Chicago, operated by his brothers, **Philip and Harry Oscherwitz**, and a brother-in-law, **S. A. Broida**.

► **R. M. Foster**, vice president and manager of the Sioux Falls, S. D. plant of **John Morrell & Co.**, has been elected president of the Greater South Dakota Association.

► **Frank Maxwell**, 71, retired traffic manager for **Armour and Company**, died recently. He had lived in Seattle, Wash., for the past year.

► **James E. McKee**, formerly manager of the Binghamton, N. Y. branch of **Wilson & Co.**, has been appointed manager of the Rochester, N. Y. branch of the company.

► **Robert E. Nevil** has been appointed credit manager for **Stark, Wetzel & Co.**, it was announced recently. He has been with the company for four years.

► **Harry Sparks**, president, **H. L. Sparks & Co.**, E. St. Louis, Ill., who also operates the **Bushnell Stockyards**, suggests there may be a connection between the fact that the grand champion middle weight Hampshire barrow at the recent International was raised



REHEARSING prior to a **Beulah Karney** TV show for **Realite** shortening are **John Thompson** left, president of **Reliable Packing Co.**, manufacturer of **Realite**; **Arthur H. Anderson**, **Realite** sales manager, and **Beulah Karney**, popular Chicago home economist. The show is televised each Thursday over **WENR-TV** in Chicago.

in **McDonough** county, in which **Bushnell** is located, for that county has the highest corn yield in the state. A recent bulletin issued by the U. S. and Illinois Departments of Agriculture placed the estimated 1950 corn yield for **McDonough** county at 62 bu. per acre. The Hampshire was raised by **Joe Pechariach, Jr.**, aged 18, who calls it "**Bushnell's Pride**."

► **C. W. Swingle & Co.** has begun construction of a new \$50,000 rendering plant west of **Fairbury, Nebr.** **George Swingle** stated that the modern, fire-proof concrete plant should be completed in 60 days. It will employ about 10 persons.

► The four meat packing plants in **Pueblo, Colo.**, which sell locally and throughout the state, have made several changes to conform with regulations of the state health department, **Dr. W. E. Buck**, head of **Pueblo's** city health department, stated recently.

► **George M. Lewis**, **American Meat Institute** vice president in charge of marketing, spoke before the recent annual meeting of the **California Cattlemen's Association**. Increased meat production in 1951 is expected to provide the average person with 4 lbs. more than he consumed in 1950 and 10 lbs. more than before World War II, tak-

ing into account an expected increase in military requirements and an increase in population, **Lewis** said.

► **William R. Anderson** has been appointed manager of the **Armour and Company** branch house at **Bluefield, W. Va.** He was formerly assistant manager at **Roanoke, Va.** He succeeds **J. R. Carriker** at **Bluefield**, who is on a leave of absence. He has been with **Armour** since 1925.

► **Mrs. Fannie H. Kahn**, 74, widow of **Louis W. Kahn**, former president of **E. Kahn's Sons Co.**, Cincinnati, died recently. Her son, **Louis E. Kahn**, is first vice president of the company.

► **Armour Laboratories**, pharmaceutical division of **Armour and Company**, has leased a new building in **Dallas** for its southwestern branch office and warehouse which will serve six states. The new location will speed deliveries to southwestern customers, **B. H. Powell**, southwestern division manager for **Armour**, said. **Powell** will move to **Dallas** from **Houston**, formerly the headquarters office. **H. P. Schultz** will be transferred from **Chicago** to be office and warehouse manager. The branch will employ eight persons.

► **Paul D. Christensen**, vice president and chief engineer of **Merchants Refrigerating Co.**, **New York, N. Y.**, was

How Milprint Mil-O-Casings

BOOST LIVER SAUSAGE SALES AND CUT COSTS

Consumers like fresher tasting liver sausage that comes in sanitary MIL-O-CASINGS. They like getting more meat and less casing in MIL-O-CASING can't dry out, can't slime or mold. MIL-O-CASINGS save you money. They cost less than natural casings, stuff

faster with less breakage. Printed or plain you buy just the right length to fit your cooking tanks.

No shrinkage loss in cooking or storage. Every ounce of meat you put in STAYS IN! Write for samples or call your local Milprint man.

Illustrated

Mil-O-Casings for handy consumer sized units. Ideal for self-service retailing. For stuffing use automatic measuring attachment on stuffer.



MIL-O-SEAL CASINGS

for luncheon loaves and cooked hams. Mil-O-Seal stops costly shrink, prevents slime and mold. No soaking or heating required before or after stuffing. All-over color printing at low cost. Ask your Milprint man for a demonstration.



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PACKAGING MATERIALS
LITHOGRAPHY & PRINTING

GENERAL OFFICES, MILWAUKEE, WIS.
SALES OFFICES IN ALL PRINCIPAL CITIES

Printed Cellophane, Pliofilm, Acetate, Glassine, Plastic Films. Lithographed Displays, Printed Promotional Material

installed as president last week in closing sessions of the annual meeting of the American Society of Refrigerating Engineers. Dr. Donald K. Tressler, scientific director of the Quartermaster Food and Container Institute of Chicago, was installed as treasurer.

►R. J. Eggert, economist and associate director of the department of marketing of the American Meat Institute since 1941 has resigned, effective January 1. He will become research manager of the Ford Division of the Ford Motor Co., Dearborn, Mich. While with the Institute, the major part of his work has been analyzing livestock supplies and prospective demand for meat, developing consumer surveys relative to meat and lard products and analyzing economic forces affecting the meat packing industry. Eggert is associated with a number of marketing, statistical and economic organizations. He is a graduate of the University of Illinois with B.S. and M.S. degrees and he also attended the University of Minnesota. At one time he was a research analyst for the Bureau of Agricultural Economics of the Department of Agriculture. He has also been a research assistant at the University of Illinois and the University of Minnesota and an assistant professor at Kansas State college.



R. J. EGGERT

►Twenty-four sheep raisers of Clinton County, Ohio, visited the plant of Swift & Company in Columbus, recently. Under the direction of Ralph H. Grimshaw, county agent, they studied carcasses of 64 sheep which had been sent from a local lamb pool.

►H. B. Cooper, formerly assistant plant sales manager of Armour and Company at Pittsburgh, has been named plant sales manager. He succeeds R. S. Stark, who was transferred to the Armour-Indianapolis plant. Cooper started with Armour in 1925 as a beef salesman in Pittsburgh. He will be succeeded as assistant plant sales manager by Bert Kelly, a 27-year veteran with Armour, who began his career with the company as a student salesman in Chicago and went to Pittsburgh in 1930.

►Jean L. Vernet, manager of the institutional department of Geo. A. Hormel & Co., Austin, Minn., has been retained by Intercontinental Hotels Corp. as a consultant to study food operations in the chain's Latin-American hotels and prepare guidance manuals for chefs.

►Teams from Illinois, Indiana, Iowa, Minnesota, Missouri, Nebraska, Oklahoma, South Dakota and West Virginia competed in the national 4-H Club livestock loss prevention demonstration

Wilson Sells Large Packing Plant in Kansas City, Kans.

The former Kansas City, Kans. plant of Wilson & Co., Inc., valued in excess of \$1,000,000, has been taken over by a newly-incorporated firm of Kansas City investors, the Kaw Storage & Warehouse Co., for development as a manufacturing and storage depot. The owners intend to encourage development of defense industries at the site. The plant contains 17 acres of ground and more than 1,000,000 sq. ft. of space in 50 buildings. It has a large heating and refrigeration system and a sprinkler system for fire protection. Wilson had bought the property, at Adams and Osage sts., from the old S & S Packing Co. and expanded it to virtually its present size just before World War I.

According to Kansas City newspapers, Wilson has purchased and modernized a smaller plant at Second st. and Meyer ave., the former location of the U. S. Packing Co., and expects to employ about 400 persons there, as departments are reopened. It employed about 2,000 at the old plant.

Officers of the Kaw company are: Jack M. Miller, vice president of the Royal Meat Products Co., president; L. G. Galamba, president, Sonken-Galamba Corporation, vice president; Edwin R. Sackin, a vice president of Sonken-Galamba, secretary, and Harold Melcher, president of the Royal company, treasurer.

contest held recently in Chicago. The contest was judged on a blue and red ribbon basis. Following the judging, teams and their coaches were guests at a dinner sponsored jointly by the Sears Roebuck Foundation and the Loss Prevention Board.

►Ed Synar has been appointed director of the newly established livestock service division at the Wilson & Co. Memphis plant, the Abraham Bros. Packing Co.

►At a recent regular meeting of the board of directors of the Western States Meat Packers Association, 25 companies were accepted for new membership, bringing the total membership to 293 companies. There were no resignations of members. Twenty of the association's 28 directors attended the meeting, held at the Palace hotel, San Francisco, December 8. The next meeting will be held February 14, 1951, at the same place.

►The Greater Cincinnati Retail Meat Dealers Association and its ladies auxiliary held its pre-Christmas party recently in the E. Kahn's Sons Co. auditorium.

►Articles of incorporation have been filed with the New York secretary of state by Winmark, Inc. The company will operate a slaughtering, meat packing and rendering business. Directors are Irving Hoffman, S. Robert Rubin and Celia Sakin, 1 Hanson Plaza, Brooklyn, N. Y.

►Danahy Packing Co., Buffalo, N. Y.,

DeAngelis Packing Co. Purchased by Adolf Gobel of Brooklyn

Adolf Gobel, Inc., Brooklyn, N. Y., has announced acquisition of the meat processing plant and equipment, and the inventory of meat and supplies of DeAngelis Packing Co., North Bergen, N. J. The purchase was made for cash, notes and 260,000 shares of its common stock, it was announced. The Gobel company also disclosed that it has disposed of its old plant and the garage on Rock st. in Brooklyn and since October 30 has been in full operation from its new plant in North Bergen.

Anthony DeAngelis has become president and chief executive of Adolf Gobel, Inc., which will have its principal offices in North Bergen.

Armour Appoints New Manager at Indianapolis Plant

R. S. Stark has been appointed general manager of the Armour and Company Indianapolis plant, F. W. Specht, president, announced this week. Stark was formerly plant sales manager at the Armour Pittsburgh plant. He succeeds R. H. Borchers, who is being transferred to another Armour plant. Stark has a long career with the company, starting as a student salesman in Chicago in 1925. In 1933 he became branch house manager at Gary, Ind., and went to Pittsburgh two years later.

which purchased 212 show hogs at the International Livestock Exposition, has slaughtered the 27 hogs which made up one prize-winning pen at the show. It paid \$26.30 per cwt. for the lot of 27 hogs.

►British newspapers are currently publishing American recipes for preparing corned beef hash since corned beef forms a large part of Briton's "Christmas meat bonus." However, at least one culinary expert there has remarked that "British corned beef doesn't need a cook—it needs a magician." Turkeys are in the shortest supply in history in Great Britain and the price is expected to be the highest ever (\$1.40 per lb.). Twelve watchmen have been placed around the turkey exhibit at London's agricultural show, the sponsors apparently unwilling to take any chances.

►Norman Steak Co., Philadelphia, has been established by Benjamin K. Levin and Norman L. Levin at 2118-20 E. Dauphin st.

►The Puritan Beef Co. has been established at 2601 Germantown ave., Philadelphia, with Lillian Melrose listed as the sole owner of the company.

►Directors of International Packers, Ltd. have extended to December 31, 1950, the offer to exchange on a share-for-share basis of International Packers, Ltd., for shares of Swift International Co., Ltd., Joseph O. Hanson, president, has announced. He said that 98.7 per cent of the 2,000,000 shares had already been exchanged.



SELL **Easter** HAMS
AT **Christmas**
TIME??

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Yes sir! You can start a trend this Christmas . . . a trend to *your brand* of ham! You can make your Christmas hams so deliciously mouth-watering that customers will demand *your brand every time* . . . through Easter time and after.

For tops in eating enjoyment use the NEVERFAIL 3-Day Ham Cure. NEVERFAIL imparts to your product that genuine, full-bodied, old-fashioned ham flavor . . . then adds a special, spicy goodness all its own because it *Pre-Seasons* as it cures.

NEVERFAIL is a combined curing and seasoning compound made by an exclusive process. A special blend of choice spices is incorporated with the curing salts, and the ingredients are then reduced to microscopic fineness. The *seasoning* therefore goes in with the cure . . . permeates every morsel and fibre of the meat . . . creates a savory, taste-tempting flavor all its own. And NEVERFAIL-cured hams look as good as they taste . . . cherry pink, tender, firm and juicy but never soggy.

Production Economies too!

The NEVERFAIL 3-Day Ham Cure actually *cuts costs* while it improves quality. The shorter time in cure gets your product to market faster at lower cost. Using this ready-mixed compound saves mixing your own preparation . . . saves time, labor and uncertainty. Write today for complete information.

*Pre-Season your bacon, sausage meat and meat loaves!
Use NEVERFAIL Pre-Seasoning Cure as a rubbing
compound and in your chopper.*

H. J. MAYER & SONS CO., Inc.

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Plant: 6819 South Ashland Avenue



IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

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...Heartiest Wishes for

A Merry



J. C. WEINRICH



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J. C. HICKEY



J. R. McMAHON



J. CZARNECKI



S. L. KOMAREK



A. E. MAREN



H. LEVY



L. ALFREDS



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G. A. LOVELL



I. T. SULLIVAN



H. L. GLEASON



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The
GRIFFITH
Laboratories

Merry Christmas



C. L. GRIFFITH



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L. W. HOBBS



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H. L. HOLMQUIST



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S. L. THOMPSON



W. VALLEY

dressing
for
dinner in...



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(Reg. U. S. Pat. Office)

REINFORCED SHROUD CLOTHS

PIN-TITE pulls tight and pins tight.

PIN-TITE bleaches white and marbleizes.

PIN-TITE!

the reinforced shroud cloth with the
bold red stripe.

by the makers of
Form-Best
Full-Length
Stockinettes

Cincinnati Cotton Products
COMPANY
Cincinnati 14, Ohio

Cost Controlled
BONELESS BEEF and BEEF CUTS

**FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS**

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY

[Bull Meat]

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Precision Packaging

(Continued from page 19.)

wife, the package has maximum visibility at all times.

To unwrap the package, it is necessary only to untwist the rosette and, in a like manner, it can be retwisted to give normal package protection to the product in the consumer's refrigerator. From experience the kitchen knows that no matter how desirable a package may be from the plant production standpoint, unless the housewife can open it with ease, or is trained to do so by educational promotion, there is no point in using the package.

Kearny states that the shelf life of the Pliofilm package is ten days, making the item attractive to the housewife who might use it over the weekend or save it for a weekday breakfast.

Package sizes are coordinated with one of the machine's three cylinders, which are quickly interchangeable. One of the cylinders will hold link-type sausage such as ring bologna, Polish sausage, weiners, etc. Another cylinder holds chunks cut in approximately 8-oz. sizes and a third holds chunks of items, such as gooseliver, which run approximately 12 oz.

When any particular type of sausage is to be wrapped, it comes down via conveyor in steel wire baskets from the holding coolers located above. If it is a link item, such as Polish sausage, which comes five links to a pound, the links are first banded together with a continuous roller type band which is torn and heat sealed. The band bears repeat printing of pertinent information, eliminating any problem of spacing. On the other hand, if the item is a bulk cased product, such as liver sausage or slicing summer sausage, it is cut into units of approximately 8-oz. size with the aid of a mitre box. In any event, the cut or banded product is moved to the machine feeder who merely puts the item into the cylinder at the time when the machine has drawn the Pliofilm down into the base of the cylinder chamber. The wrapped product falls onto a conveyor which carries it to the pressure-sensitized label attacher.

The labeled package then moves to the catch-weight marker who writes the correct weight on each piece and places it in the correct steel wire basket for movement to the order assembly room via a lugged conveyor.

In operation of the Cloud machine, roll Pliofilm is fed through the various sequences by means of an impaling pull-type conveyor which has teeth on the two outer sides. In a continuous sheet flow, 10x10 1/2-in. sections are positioned for the preheater pad which moves up and contacts the momentary stationary section.

Economy in Pliofilm usage is achieved by overlapping each of the sections half an inch. The heated section then travels to the cylinder section which has a flap-type bottom. When the Pliofilm is over the cylinder, the flap is closed and a vacuum is pulled on



B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

Look for the Cost Control Sign on all Barrels and Cartons

the cylinder, sucking in the heated Pliofilm. The stretch of the Pliofilm is four to six times its normal size. When the Pliofilm is at the bottom of the cylinder, the operator inserts the product to be wrapped. Simultaneously, the vacuum is broken by the opening of the trap, the stretched Pliofilm springs back over the product and nylon cords hold the Pliofilm as the unit spins and forms a rosette that securely ties the package. The cords recede, the cylinder stops spinning, and a heater element comes down and burns the rosette section free of the roll, allowing the package to drop on the conveyor. The current operating rate of the unit is 12 packages per minute. Management states that because of the stretch of the heated Pliofilm, the package actually requires less wrapping material than if it were wrapped in the conventional hand manner.

Use Same Wrap for all Chunks

No. 140 F.M. gauge Pliofilm is used in packaging all the chunk or link products although, admittedly, a lighter gauge might be used on some small chunks. However, Frank & Co. officials believe the economy of operating continuously with one gauge, and with no changeover downtime, outweighs any savings which might be effected with periodic shifts to thinner wrap.

The third package used by the kitchen is the tray-type unit which is overwrapped with LST cellophane. The basic considerations in wrapping these units are the convenience afforded to the housewife and the achievement of lower production costs. The Hayssen machines that overwrap the trays use printed, rolled cellophane and wrap up to 60 units per minute.

Products packaged in trays are frankfurters and smokies, both volume units suited for rapid machine wrapping. More important is the fact that both of these products have their own element of protection against oxygen, namely, the normal crusting of the product acquired in its processing.

Again, the tray of franks contains ten units to the pound and it permits partial selection by the housewife.

In helping to introduce its complete line of packaged sausage, Frank used television over a local station for 16 weeks.

Although his firm's kitchen now handles one of the most complete lines of packaged sausage meats in the country, Seiffhart believes the sausage industry is only on the threshold of a booming prepackaging era.

Equipment credits: Large size molds and stuffing apparatus, The Globe Co., Chicago; Flex-Vac machine and package, Standard Cap and Seal Co., New York; Slicer-stacker, United States Slicing Machine Co., LaPorte, Ind.; Hayssen wrapper, The Hayssen Mfg. Co., Sheboygan, Wis.; Cloud unit; Curtis Candy Co., Chicago; Pliofilm, Good-year Tire and Rubber Co., Akron; printed cellophane, Milprint Inc., Milwaukee; frankfurter trays, Marathon Corp., Menasha, Wis.

Prof. Hogg's LARD POINTERS



...and it makes you more money!

GREATER SALES volume in lard depends on pleasing the housewife by providing a better-than-ordinary product.

Many sales-conscious packers are accomplishing this with Votator lard processing apparatus . . . and, at the same time, are reducing production costs!

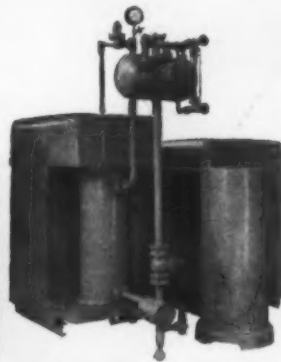
Automatic, completely enclosed, Votator lard chilling apparatus produces finished lard, ready for packaging, on a continuous basis. The whole operation is accomplished in seconds, and in less than half the floor space required by open methods. Output is as

high as 10,000 pounds per hour or as low as 3,000 pounds per hour with one Votator processing unit. You save, too, on the number of man-hours needed and in more economical use of refrigerant.

Your lard product will look better, keep better, cook better, sell better. Ask for proof! Write for complete information on Votator Lard Processing Apparatus today.



VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.



Votator Lard Processing Units are available in capacities of 3,000, 5,000, and 10,000 pounds per hour.

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CORRUGATED AND SOLID FIBRE BOXES
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KRAFT BAGS AND SACKS
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DON'T BE VULNERABLE TO COMPETITION BECAUSE OF UNNECESSARY DAMAGE CLAIMS

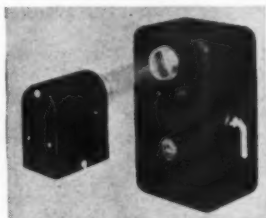
If your product is properly packaged, claims for damaged merchandise should be almost eliminated. Your customers know this. The annoyance involved in making claims for damage, as well as the sales lost because merchandise is not available, can open the door for your competitors. *Be sure your shipping container is right for your product.*

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Hickory • Sumter • New Haven • Greensboro • Jackson • Miami • Mobile • Omaha • Philadelphia • Little Rock • Charlotte

NEW EQUIPMENT *and Supplies*

ELECTRIC EYE CONVEYOR CONTROL—Designed to prevent jamming of product on conveyor systems, a photoelectric circuit is used to stop the conveyor only when jamming occurs. The relay is energized when the photoelectric control



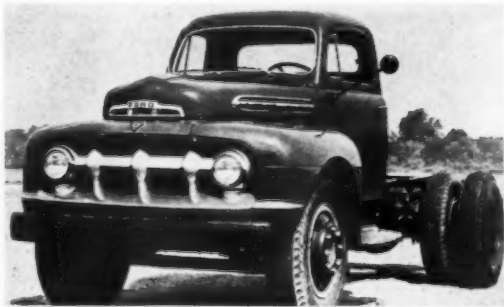
beam has been broken for a predetermined time interval. Made by Photoswitch, Inc., Cambridge, Mass., this equipment combines a high-speed photoelectric circuit and an electronic delayed action timer. The system operates thusly: If cartons are moved at a set rate, each one will be separated by a space allowing light

source to fall on the electric receiver. If the time delay is set for a longer period of time than the passage of a single carton, the relay will not operate while the cartons are travelling at this speed or if there are no boxes on the conveyor. If the boxes jam against each other, there will be no space for the light beam to traverse and the motor will shut down immediately after the predetermined time interval is up.

* * *

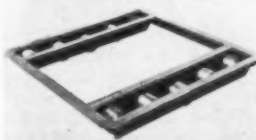
TRUCK HEATER—The White Motor Co. has announced acceptance of the Hunter gasoline heater, Model UH47, as factory-approved accessory equipment for its truck line. The heater is thermostatically controlled, operates independently of the vehicle engine and averages less than one pint of fuel consumption per hour. It is made by Hunter Manufacturing Co., Cleveland, Ohio.

NEW FORD TRUCK LINE FOR 1951—The Ford Division, Ford Motor Co. trucks for 1951 include more than 180 models designed to reduce operating costs, make trucks adaptable to more jobs and add to driver comfort. The trucks feature automatic Power Pilot carburetion-ignition control on all engines, which is said to provide economy by metering



and firing the correct amount of fuel at the right instant under varying loads without spark knock. Cabs and front ends have been restyled and rear windows enlarged for more vision. Engines have been improved to reduce operating costs and make them quieter. All now have chrome top piston rings, autothermic expansion control pistons and new high-lift camshafts. Exhaust valve stems on all engines are nitrided to help prevent valve sticking. A new "5-Star Extra" cab is optional equipment on the 1951 models. It is sound-proofed with undercoating on the floor, spray-on material on the doors and back panel and roof insulation.

PALLET FOR REFRIGERATOR CARS—The problem of pallet handling of produce in refrigerator cars has proved a difficult one because the cars have narrow openings and deck construction is frequently slotted for circulation of refrigerated air. Frank L. Robinson Co., Oakland, Calif., has developed a pallet roller for reefer cars



that reportedly solves this problem. To allow travel over the slatted deck, the pallet employs ten double ball bearing rolls. It has full length hexagon axles, cotter-keyed to prevent turning in the frame. It is said to have complete maneuverability when fully loaded on plain or slatted reefer decks.

* * *

NEW SCOURING CLOTH—The Aluminum Cooking Utensil Co., New Kensington, Pa., has come up with a new, "Z" Nickel scouring cloth that is said to take twice the bending and last twice as long as industrial sponge wire. It easily removes burnt on, chemically deposited, or spilled substances. Iron and copper free, the cloth is a two-ply knitted metal sleeve. Its woven, endless-chain texture holds the flattened wire at the best angle for speedy, thorough cleaning without danger of gouging. The material will not rust or corrode.

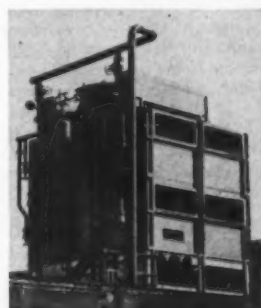
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EMERGENCY EXIT LIGHT—An exit light that will assist in the safe evacuation of premises should the regular source of current fail, is the product of the Electric Cord Co., New York City. Under normal conditions the unit operates as an ordinary exit light, however, if the power fails, it operates instantly and automatically from power

furnished by batteries within the unit. The emergency feature also furnishes a powerful downward beam to illuminate the floor area. It will operate for 7½ hours on an emergency basis.

* * *

HIGH-CAPACITY CONDENSER—Niagara Blower Co., New York City, has introduced a new Aeropass condenser for large refrigeration users. Its nominal rating is 300 tons and 350 tons capacity has been reported in field tests. Refrigerant gas first passes through the pre-cooling coils at top of the structure which remove the superheat and reduce gas temperature close to the condensing point. The coils also condense entrained oil vapors, providing an ideal point for removing oil from



the system by the "Oilout" separator drums which are next in line.

The gas is then condensed by the effect of evaporation of a strong water spray. This principle is said to remove approximately 1,000 Btu from each pound of water evaporated. Since the superheat is already removed, there is no tendency for salts to precipitate and clog the condenser coil banks. As only the water evaporated is consumed, large water savings are made. Also, savings are said to be had in use of space, piping and pumping and operating horsepower.

Air is drawn through the condenser by a large propeller fan. The spray water falls to a tank and is recirculated by pump. Exhaust air, containing a

proportion of hot dry air from the pre-cooling coils, is lowered in humidity so that fog is not blown from the condenser. The equipment measures 14x13 ft. in length and breadth and is 18 ft. high. It weighs approximately 20 tons.

* * *

SANITARY COATING MATERIALS—The Master Mechanics Co., Cleveland, manufactures several coatings for industrial use. Their Masterkote Sanitile plus Rubbertex base is a chemical fluid, ceramic-like tile for walls and ceilings. It comes ready to use by brush or spray and covers about 400 sq. ft. to the gallon. It is said to provide a surface even more sanitary than regular tile as no mortar joints are present where bacteria can lodge. It resists the destructive action of vapors, condensation, acids, acid fumes, alkalis, fungus, bacteria and mold.

A product called Bleed-Tite White is a base primer for mastic coated cork and has wide application in coolers. Other coverings made by this firm include Eisen-Heiss plus Knox-Rust Chromolox for protecting metal surfaces against corrosion, and Stein-Fest, a chemical liquid tiling for cement floors.

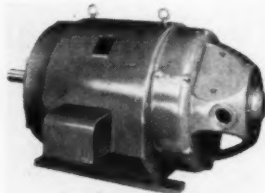
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NEW INDUSTRIAL TRUCK LINE—Designed for convenience, maneuverability and utility in the handling of 3,000 to 6,000-lb. loads is the new line of trucks introduced by the Baker Industrial Truck division of the Baker-Rauling Co., Cleveland. Of the stand-up-drive type, the trucks incorporate a shockless, automotive type of

steering wheel equipped with a steering knob. The operator has perfect visibility for he stands on the right side of the vehicle and can watch the forks when handling a load. There are no chains in his line of vision. Levers for controlling hoist, tilt, direction of travel and acceleration are located to the operator's right hand and clearly labeled to reduce chance of error and enable new drivers to learn readily. Because of accessibility and functional engineering, the Baker trucks can reportedly be serviced quickly.

* * *

HEAVY-DUTY MOTORS—Electric Machinery Mfg. Co., Minneapolis, announces a new line of heavy-duty, Wound-Rotor induction motors. These motors provide variable speed drive and



are also advantageous on applications requiring high starting torque and low starting current, or long acceleration periods. They are built in ratings from 30 to 1,500 h.p. and drip-proof construction is furnished as standard. Splash-proof or enclosed, forced ventilation models are also available. The motors come with either ball or split-sleeve type bearings to provide long wearing qualities and are readily accessible for inspection and maintenance.

NEW TRADE LITERATURE

Repairing Corroded Equipment (NL 56): A two-page bulletin describes the use of corrosion resisting cements to repair cracked, corroded and broken pipe, pumps, valves and other equipment used in corrosive service. Repairable items may be made of steel, iron and other metals, hard rubber, glass, porcelain, stoneware, wood and plastic.—Carboline Company.

The Folding Carton (NL 57): A new, 53-page booklet, handsomely illustrated, contains 11 sections which describe in detail such subjects as folding carton design and basic styles, use of various types and grades of board, present board terminology and manufacture of folding cartons. The booklet was prepared by the Folding Paper Box Association of America.—Robert Gair Co., Inc.

Platform-type Conveyor Chains (NL 58): Data on the continuous platform-type chain for conveying containers of all types of small products is subject of a new, 16-page bulletin. Application photos show the range of uses for these conveyors. In addition, complete specifications, prices and engineering data are given.—Chain Belt Co. of Milwaukee.

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Diesel Truck Engines (NL 60): An interesting pamphlet in quiz form answers all the non-technical questions that arise concerning diesel trucks. It compares the diesels with gas operated tractors and simplifies the 2-cycle engine concept. Answers to questions on fuel injection pressure, use of governors, poisonous exhaust gases, starting, and economics of the diesel are all answered in this handy, cleverly illustrated pamphlet.—GMC Truck & Coach Division, General Motors Corp.

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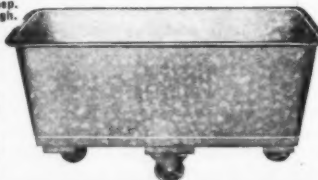
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A low cost truck that allows you to transport sausage products in perfect sanitation. 500 pound capacity, this easy wheeling carrier is constructed of 16 ga. black iron sheets. As all seams are electric butt welded it can stand years of rough handling. Mounted on two 4 1/2" x 1 1/2" stationary center casters, two 4" x 1 1/2" swivel end casters.

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Stepped-Up Hog Kill Reflected in Inspected Meat Production Gain

ACCORDING to the United States Department of Agriculture, a total of 430,000,000 lbs. of inspected meat was produced in the week ended December 9. Cattle and hog slaughter both advanced over the preceding week and last year's level. Meat production increased 3 per cent over the 419,000,-

vious week and 141,000,000 in the week a year ago.

Calf slaughter was 110,000 head, compared with 120,000 reported a week earlier, and 131,000 recorded for the same period last year. Output of inspected veal in the three weeks under comparison was 12,400,000, 14,000,000

duction was computed at 61,600,000 lbs., compared with 58,200,000 in the previous week and 55,300,000 processed in the same period last year.

Sheep and lamb slaughter totaled 244,000 head, compared with 232,000 head the week before and 273,000 in the same week last year. Production of lamb and mutton in the three weeks under comparison amounted to 11,000,000, 10,400,000 and 12,600,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 9, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Dec. 9, 1950	290	162.1	110	12.4	1,761	244.8	244	11.0	490.3
Dec. 2, 1950	286	158.2	120	14.0	1,712	236.3	232	10.4	418.9
Dec. 10, 1949	271	140.9	131	16.1	1,595	218.6	273	12.6	388.2

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	100 lbs.	Total mil. lbs.
Dec. 9, 1950	1010	559	208	113	246	139	95	45	14.2	61.6
Dec. 2, 1950	1002	553	215	117	243	138	95	45	14.0	58.2
Dec. 10, 1949	981	520	227	123	243	137	98	46	14.8	55.3

000 lbs. reported for the preceding week and 11 per cent above the 388,000,000 lbs. recorded for the corresponding week last year.

Total cattle slaughter of 290,000 head was 1 per cent above the 286,000 head reported for the preceding week and 7 per cent more than the 271,000 kill of the same week in 1949. Beef production was estimated at 162,000,000 lbs., compared with 158,000,000 for the pre-

ceding week and 141,000,000 in the week a year ago.

The 1,761,000 head of hogs slaughtered revealed a 3 per cent increase over the 1,712,000 head reported for the preceding week and a 10 per cent increase over the 1,595,000 kill of the corresponding week a year earlier. Production of pork was estimated at 245,000,000 lbs., compared with 236,000,000 for the preceding week and 219,000,000 in the same week last year. Lard pro-

ONLY SLIGHT MARGINAL CHANGES RECORDED FOR HOGS

(Chicago costs and credits, first three days of week.)

The total yield and value figures advanced a scant 3 to 16 points, while the costs of hogs remained fairly steady with only a 10 to 13 point increase noted. The steadiness of both the hog and provision markets held the plus margins of last week on the same level.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value			Pct.			Value			Pct.			Value			Pct.		
live wt.	per lb.	per cwt.	live wt.	per lb.	per cwt.	live wt.	per lb.	per cwt.	live wt.	per lb.	per cwt.	live wt.	per lb.	per cwt.	live wt.	per lb.	per cwt.
wt.	lb.	fin.	wt.	lb.	fin.	wt.	lb.	fin.	wt.	lb.	fin.	wt.	lb.	fin.	wt.	lb.	fin.
Skinned hams	12.7	44.6	\$ 5.66	\$ 8.07	12.7	44.5	\$ 5.65	\$ 7.88	13.0	43.4	\$ 5.64	\$ 7.86					
Picnics	5.7	30.7	1.75	2.40	5.5	28.3	1.56	2.18	5.4	28.4	1.53	2.10					
Boston butts	4.3	35.7	1.54	2.18	4.1	35.2	1.44	2.04	4.1	34.3	1.41	1.96					
Loins (blade in)	10.2	36.5	3.72	5.33	9.9	36.2	3.58	5.03	9.7	35.3	3.42	4.73					
Lenn cuts	\$12.67	\$18.07	\$12.23	\$17.13	\$12.00	\$16.65					
Bellies, S. P.	11.1	30.0	3.33	4.77	9.6	28.7	2.76	3.87	4.0	25.3	1.01	1.39					
Bellies, D. S.	2.1	23.5	.40	.71	8.6	23.5	2.03	2.82					
Fat backs	3.2	11.9	.38	.54	4.6	13.6	.63	.87					
Plates and jowls	2.9	13.6	.39	.57	3.1	13.6	.44	.57	3.5	13.6	.48	.65					
Raw leaf	2.3	14.4	.33	.46	2.2	14.4	.33	.45	2.2	14.4	.32	.45					
P. S. lard, rend. wt.	13.9	15.3	2.13	3.04	12.4	15.3	1.90	2.65	10.4	15.3	1.59	2.22					
Fat cuts & lard	\$ 6.18	\$ 8.84	\$ 6.30	\$ 8.79	\$ 6.06	\$ 8.40					
Spareribs	1.6	33.6	.53	.77	1.6	29.8	.48	.68	1.6	20.5	.32	.45					
Regular trimmings	3.3	19.2	.63	.90	3.1	19.2	.60	.82	2.9	19.2	.55	.79					
Feet, tails, etc.	2.0	10.9	.22	.32	2.0	10.9	.22	.31	2.0	10.9	.22	.31					
Offal & misc.	1.95	1.50	1.06	1.47	1.05	1.46					
Total yield & value 70.0	...	\$21.28	\$30.40	71.5	...	\$20.88	\$29.20	72.0	...	\$20.20	\$28.06						
Per cwt. live	Per cwt. live	Per cwt. live					
Cost of hogs	...	\$18.42	Cost of hogs	...	\$18.25	...	Cost of hogs	...	\$18.06	...					
Condensation loss09	Condensation loss09	...	Condensation loss09	...					
Handling and overhead	...	1.10	Handling and overhead90	...	Handling and overhead86	...					
TOTAL COST PER CWT.	...	\$19.61	\$28.01	...	TOTAL COST PER CWT.	...	\$19.30	\$26.99	...	TOTAL COST PER CWT.	...	\$19.01	\$26.40				
TOTAL VALUE	...	21.28	30.40	...	TOTAL VALUE	...	20.88	29.20	...	TOTAL VALUE	...	20.20	28.06				
Cutting margin	...	\$1.67	\$2.39	...	Cutting margin	...	\$1.58	\$2.21	...	Cutting margin	...	\$1.19	\$1.66				
Margin last week	...	+ 1.71	+ 2.44	...	Margin last week	...	+ 1.71	+ 2.40	...	Margin last week	...	+ 1.18	+ 1.65				

MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of meat exports and imports during October is shown below:

EXPORTS (domestic)	October 1950	October 1949
	lbs.	lbs.
Beef and veal—		
Fresh or frozen	227,894	181,726
Pickled or cured	1,279,435	790,344
Pork		
Fresh or frozen	333,902	270,956
Hams & shoulders, cured	696,021	373,605
Bacon	1,590,995	259,268
Other pork, pickled	465,203	890,504
Mutton and lamb	37,564	14,940
Sausage, including canned and sausage ingredients	177,334	574,335
Canned meats—		
Beef	53,482	98,037
Pork	378,758	604,199
Other canned meats	123,046	784,278
Other meats, fresh, frozen or cured—		
Kidneys, livers, and other meats, n.e.s.	148,462	56,897
Lard, including neutral	17,871,322	31,502,585
Lard oil	16,879	11,172
Tallow, edible	331,503	1,782,291
Tallow, inedible	55,401,239	25,330,859
Grease stearin	2,601	48,200
Inedible animal oils, n.e.s.	295	5,179
Inedible animal greases
Kidneys, livers, and other meats, n.e.s.	10,497,879	3,048,160
IMPORTS		
Beef, chilled or frozen	4,763,487	12,965,837
Veal, chilled or frozen	294,626	1,264,515
Beef and veal, pickled or cured	610,788	309,661
Pork, fresh or chilled, and frozen	377,642	69,427
Hams, shoulders and bacon	2,055,300	279,571
Pork, other pickled or salted	17,450	26,143
Mutton and lamb	941,500	1,484,544
Canned beef	15,905,917	3,492,621
Tallow, edible	...	225
Tallow, inedible	240,545	194,640

¹Includes many items which consist of varying amounts of meat.

²Canned beef from Mexico not included in these statistics.

BRITISH MEAT RATION

The British fresh meat ration was again reduced on December 10. The latest reduction was due to the government's refusal to pay higher prices for Argentine meat. Before the latest reduction, the ration was 18 2/3c per week, or between one-half to three-quarters of a pound per person per week—about two meals a week. The new ration will be 16 1/3c worth of fresh meat and 4 2/3c worth of corned beef per week. Corned beef had been off the ration list.

It has been reported that the cheap fish is now almost as expensive as meat in Britain and the better fish three to five times as high as meat, while poultry is way beyond the ordinary budget.

CHICAGO PROV. SHIPMENTS

	Week Dec. 9	Previous week	Cor. Week 1949
Cured meats, pounds	21,638,000	19,364,000	18,462,000
Fresh meats, pounds	25,061,000	32,300,000	29,934,000
Lard, pounds	6,404,000	6,336,000	6,720,000

Stocks of All Meat and Meat Items Were Increased During November

NOVEMBER was a month during which stocks of all meat and meat items were increased, according to the report by the U. S. Department of Agriculture.

Pork holdings were increased by 99,682,000 lbs. in November to bring current inventories 22,235,000 lbs. above

a year earlier and 44,719,000 lbs. above the five-year average.

There were 19,238,000 lbs. of beef moved into storage last month, raising stocks to 113,746,000 lbs. This amount was 22,577,000 lbs. greater than a year earlier, but 7,048,000 lbs. smaller than the 1945-49 average.

U. S. COLD STORAGE STOCKS ON NOVEMBER 30

	Nov. 30 ¹ 1950 pounds	Nov. 30 1949 pounds	Oct. 31 1950 pounds	Nov. 30 5-yr. av. 1945-49 pounds
Beef, frozen	101,580,000	79,719,000	83,349,000	108,954,000
Beef, in cure, cured & smoked	12,160,000	11,450,000	11,159,000	11,840,000
Total beef	113,740,000	91,169,000	94,508,000	120,794,000
Pork, frozen	119,700,000	98,730,000	67,592,000	92,823,000
Pork, dry salt in cure, cured	20,938,000	25,826,000	20,155,000	22,805,000
Pork, all other in cure, cured & smoked	169,802,000	172,649,000	132,011,000	159,063,000
Total pork	310,440,000	297,205,000	219,758,000	274,721,000
Lamb and mutton	9,726,000	10,994,000	7,994,000	16,442,000
Veal	11,830,000	12,413,000	9,386,000	13,175,000
All edible offal, frozen and cured	40,484,000	51,174,000	38,932,000	44,153,000
Canned meats and meat products	24,773,000	19,279,000	22,731,000	17,801,000
Sausage room products	12,517,000	19,735,000	11,451,000	13,314,000
Lard ²	51,710,000	37,792,000	50,452,000	55,578,000
Rendered pork fat ³	1,814,000	2,016,000	1,676,000	2,457,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ¹Preliminary figures. ²Not included in above figures are the following government-held stocks in cold storage outside of processors' hands as of November 30: Lard and rendered pork fat, 882,000 lbs.

CHICAGO PROVISION STOCKS

	Dec. 15, 1950 lbs.	Nov. 30, 1950 lbs.	Dec. 15, 1949 lbs.
P. S. lard (a)	10,290,287	5,954,713	16,539,764
P. S. lard (b)	5,396,305	7,839,305	3,965,000
Dry rendered lard (a)	319,000	183,000	591,691
Dry rendered lard (b)	885,000	1,528,000	1,528,000
Other lard	3,714,528	3,445,793	3,508,297
TOTAL LARD	20,584,120	18,950,811	24,604,752
D. S. cl. bellies (contract)	231,600	35,300	144,200
D. S. cl. bellies (other)	2,803,203	1,982,548	2,636,510
TOTAL D.S. CL. BELLIES	3,034,803	2,017,848	2,780,710
(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.			

USDA LARD PURCHASES

The U. S. Department of Agriculture bought 13,175,000 lbs. of lard late last week at an average price of 17.81c per lb., delivered at ports, for shipment to Yugoslavia. Delivery was to start immediately and run through January 15. This purchase brought to more than 31,000,000 lbs. the amount

of lard bought for the program out of an estimated need of more than 44,000,000 lbs. of all types of fats and oils.

AFBA Opposes Controls

The American Farm Bureau Federation Thursday unanimously adopted a resolution opposing price and wage controls. "Inflation cannot be stopped by price, wage and ration controls. Such measures deal with symptoms rather than fundamental causes. They interfere with production, impair the flexibility of our economy, reduce our capacity to expand output, require huge administrative staffs and invite black markets. We face an emergency of indefinite duration. The premature adoption of controls could entangle our economy to the point of impairing our ability to fight an all-out war should such a conflict prove unavoidable."

More Time for Selling

(Continued from page 20.)

partment assembling his order. Three inches of insulation give the entire truck body further refrigeration protection. In the Ford metropolitan type unit the driver but steps down from his seat onto a recessed part of the cab and he is in front of the sausage compartment door. Since he is not required to get out of the truck and walk to the rear or side, the driver makes a saving in time at each stop. Likewise, since the lock on the compartment door is at easy reaching height, he can quickly lock the door without danger of dropping the product he is carrying.

The compartment door is of sufficient width to allow the easy entrance of the driver-salesman. Management states that there is no need to open the entire back end of a truck to handle sausage product. Besides, the smaller door allows room for greater shelf area in the truck body, facilitating loading and unloading.

The cab contains a collapsible seat for use in case there is an extra company rider and a raised shelf in which point of sale display material can be kept without interfering with the driver's order assembling or becoming wrinkled or soiled.

As a safety feature, the driver can enter or leave the truck only from the curb side. He is never forced to step out into traffic.

All signs on the truck are Meyercord decals which Scott Petersen also uses for point of sale and dealer window displays. The kitchen believes there is an advantage in tying all of its advertising around its easily recognized smorgasbord girl. The decals present an economical method of bringing the trademark to the public on all forms of advertising, including the truck fleet. (See THE NATIONAL PROVISIONER, August 26, 1950.) Credits: Metropolitan type truck, Ford Motor Co., Dearborn, Mich.; refrigerated truck body, Batavia Body Co., Batavia, Ill.; Kold Hold plates, Kold-Hold Mfg. Co., Lansing, Mich., and decals, Meyercord Co., Chicago.

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)	Dec. 13, 1950
Native steers—	per lb.
Choice, 600/800	53
Good, 500/700	51½ @ 53
Good, 700/800	49 @ 50½
Commercial	
cows, 500/800	38½ @ 39½
Can. & Cut. cows,	
north, 350/up	38½
Bologna bulls, 600/up	44½ @ 45

STEER BEEF CUTS 500/800 lb. Carcasses (L.c.l. prices)

Choice:		
Hinds and ribs	65	@ 68
Hindquarters	61	@ 63
Rounds	55	@ 59
Loins, trimmed	92	@ 94
Loins and ribs (sets)	85	@ 87
Forequarters	47	@ 50
Backs	53	@ 57
Chucks, square cut	50	@ 54
Ribs	72	@ 75
Briskets	38	@ 40
Naveles	26	@ 30
Good:		
Hinds and ribs	62	@ 65
Hindquarters	58	@ 61
Rounds	55	@ 59
Loins, trimmed	84	@ 87
Loins and ribs (sets)	76	@ 80
Forequarters	46	@ 49
Backs	49	@ 53
Chucks, square cut	50	@ 54
Ribs	63	@ 66
Briskets	38	@ 40
Naveles	26	@ 30
Plates	30	@ 31
Hind shanks	25	@ 26
Fore shanks	34	@ 35
Bull tenderloins, 5/up	90	@ 1.01
Cow tenderloins, 5/up	90	@ 1.01

BEEF PRODUCTS (L.c.l. prices)

Tongues, No. 1, 3/up	32	@ 34½
Tongues, No. 2, 3/up	26	@ 32
fresh or frozen		
Brains	26	7½
Hearts	31	@ 32
Livers, selected	58	@ 60
Livers, regular	47	@ 49
Tripe, scalded	10½	@ 11
Tripe, cooked	12	@ 12½
Lips, scalded	15	
Lips, unsalted	13½	@ 14
Lungs		9½
Mells		9½
Udders		8

BEEF HAM SETS (L.c.l. prices)

Knuckles, 6 lbs. up	60½
boneloss	60½
Insides, 12 lbs. up	60½
Outsides, 8 lbs. up	57½ @ 58½

FANCY MEATS (L.c.l. prices)

Beef tongues, corned	85	@ 87
Veal breads, under 6 oz.	72	
6 to 12 oz.	74	
12 oz. up	83	
Calf tongues	24	@ 26
Lamb fries	77	
Ox tails, under ½ lb.	24	
Over ½ lb.	24½	

WHOLESALE SMOKED MEATS (L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	51	@ 55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54	@ 58½
Hams, skinned, 16/18 lbs., wrapped	50	@ 54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53	@ 57
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	43	@ 45
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	36	@ 41
Bacon, No. 1 sliced, 1-lb., open-faced layers	46	@ 51½

CALF & VEAL—HIDE OFF (L.c.l. prices)

Cervelat, ch. hog bungs, .97	@ 98
Thuringer	.62
Farmer	.81
Holsteiner	.80
B. O. Salami	.89
B. O. Salami, new con.	.55
Genoa style salami, ch.	.94
Pepperoni	.81
Mortadella, new condition.	.58
Italian style hams	.73

CARCASS LAMBS (L.c.l. prices)

Choice, 30/50	.52	@ 55
Good, 30/50	.51	@ 54
Commercial, all weights	.49	@ 52

CARCASS MUTTON (L.c.l. prices)

Good, 70/down	.30	@ 31
Commercial, 70/down	.29	@ 30
Utility, 70/down	.28	@ 29

FRESH PORK AND PORK PRODUCTS (L.c.l. prices)

Hams, skinned, 10/16 lbs.	.45½	@ 45½
Pork loins, regular		
under 12 lbs.	.37½	@ 38
Pork loins, boneless	.58	@ 59
Shoulders, skinned, bone in, under 16 lbs.		33½ @
Picnics, 4/8 lbs.	32	
Picnics, 6/8 lbs.	29½	
Boston butts, 4/8 lbs.	.37	@ 37½
Tenderloins	.83	@ 85
Neck bones	.9½	@ 10
Livers	.24½	@ 25
Brains, 10 lb. pails	.14	@ 15
Ears	.14½	@ 15
Snouts, lean in	.10½	@ 11
Feet, front		7

SAUSAGE MATERIALS— FRESH (L.c.l. prices)

Pork trim., reg.	.20½	@ 21
Pork trim., guar.		
30% lean	.22	@ 22½
Pork trim., spec.		
85% lean	.43	@ 44
Pork trim., ex. 95% leans	45	
Pork cheek meat, trmd.	.38½	@ 39
Pork tongues, c.t., bone in	27½	
Bull meat, boneless	.55½	@ 56
Bon'la cow meat, f.c., C.C. 51½	52	
Beef trimmings, 85-90%	47	
Cow chucks, boneless	54	
Beef head meat	.38½	
Beef cheek meat, trmd.	.38½	
Shank meat	56	
Veal trimmings, bon'la	.48½	@ 49½

SAUSAGE CASINGS (F. O. B. Chicago)

(L.c.l. prices quoted to manu-
facturers of sausage.)

Beef casings:		
Domestic rounds, 1½ to		
1½ in.	.65	@ 80
Domestic rounds, over 1½		
in., 140 pack	1.00	@ 1.10
Export rounds, wide, over		
1½ in.	1.55	@ 1.65
Export rounds, medium,		
1½ to 1½ in.	1.00	@ 1.15
Export rounds, narrow,		
1 in. under	1.30	@ 1.40
No. 1 weasands, 22 lb. up	1.40	@ 1.50
No. 1 weasands, 22 lb. up	5	@ 8
No. 2 weasands	5	@ 7½
Middles, sewing, 1½ @		
2 in.	1.20	@ 1.55
Middles, select, wide,		
2 @ 2½ in.	1.50	@ 1.60
Middles, select, extra,		
2½ @ 2½ in.	1.70	@ 1.85
Middles, select, extra,		
2½ in. & up	2.40	@ 2.75
Beef bungs, export No. 1	.32	@ 35
Beef bungs, domestic	.18	@ 22
Dried or salted bladders,		
per piece:		
12-15 in. wide, fat	.23	@ 25
10-12 in. wide, fat	.14	@ 15
8-10 in. wide, fat	5	@ 7

Pork casings:		
Extra narrow, 29 mm. &		
dn.	8.55	@ 4.10
Narrow, mediums, 29 @ 33		
mm.	4.00	@ 4.10
Medium, 32 @ 35 mm.	3.15	@ 3.25
Spc. medium, 35 @ 38 mm.	2.50	@ 2.60
Wide, 38 @ 45 mm.	2.25	@ 2.40
Export bungs, 34 in. cut, .29	@ 32	
Large prime bungs,		
34 in. cut	.10	@ 21
Medium prime bungs,		
34 in. cut	.13	@ 15
Small prime bungs	.9	@ 11
Middles, per set, cap off	.55	@ 79

DRY SAUSAGE (L.c.l. prices)

Cervelat, ch. hog bungs, .97	@ 98
Thuringer	.62
Farmer	.81
Holsteiner	.80
B. O. Salami	.89
B. O. Salami, new con.	.55
Genoa style salami, ch.	.94
Pepperoni	.81
Mortadella, new condition.	.58
Italian style hams	.73

DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog casings..	44
Pork sausage, bulk	38
Frankfurters, sheep cas..	53
Frankfurters, hog cas..	51 1/2
Frankfurters, skinless ..	48
Bologna	47 1/2
Bologna, artificial cas..	47
Smoked liver, hog bungs..	45
New Eng. lunch, specialty	63
Minced luncheon spec., ch.	53 1/2
Tongue and blood	45
Blood sausage	32
Souse	35 1/2
Polish sausage, fresh	51
Polish sausage, smoked ..	49 1/2 @ 56

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ..	33	27
Resifted	34	25
Chili powder ..	34	27
Chili pepper	36 @ 39	28 @ 30
Cloves, Zanzibar ..	35 @ 40	40 @ 45
Ginger, Java, mahl ..	78	84
Ginger, African ..	55	60
Cochin
Mace, fcy, Banda
East Indies	1.85	1.75
West Indies
Mustard, Sour, fcy ..	36	26
No. 1
West India
Nutmeg	72	..
Paprika, Spanish ..	55 @ 76	..
Pepper, Cayenne ..	52 @ 68	..
Red, No. 1	48	..
Pepper, Packers	1.66	3.00
Pepper, white	3.00	3.20
Malabar	1.71 @ 1.86	1.80 @ 1.96
Black Lampung ..	1.71 @ 1.86	1.80 @ 1.96

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles December 12	San Francisco December 7	No. Portland December 12
FRESH BEEF (Carcass):			
STEER:			
Good:			
500-600 lbs.	\$50.00@51.00	\$49.00@50.00	\$52.00@53.00
600-700 lbs.	49.00@50.00	47.00@48.00	49.75@52.00
Commercial:			
350-600 lbs.	48.00@49.00	47.00@48.00	49.00@51.00
Utility:			
350-600 lbs.	44.00@46.00	44.00@45.00	44.00@45.00
COW:			
Commercial, all wts.			
42.00@43.00	42.00@45.00	41.00@45.00	
Cutter, all wts.			
39.00@40.00	40.00@42.00	37.00@40.00	
FRESH CALF: (Skin-Off)			
Good:			
200 lbs. down	50.00@52.00	48.00@50.00	40.00@42.00
Commercial:			
200 lbs. down	48.00@50.00	45.00@47.00	40.00@42.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs.	53.00@55.00	51.00@54.00	52.00@53.00
50-60 lbs.	52.00@53.00	49.00@51.00	50.00@52.00
Good:			
40-50 lbs.	52.00@54.00	50.00@53.00	52.00@53.00
50-60 lbs.	51.00@53.00	49.00@50.00	50.00@52.00
Commercial, all wts.			
50.00@52.00	48.00@51.00	48.00@50.00	
Utility, all wts.			
45.00@48.00	45.00@48.00	44.00@45.00	
MUTTON (EWE):			
Good, 70 lbs. dn.			
30.00@32.00	28.00@30.00	28.00@30.00	
Commercial, 70 lbs. dn.			
25.00@27.00	25.00@27.00	21.00@22.00	
Utility, 70 lbs. dn.			
21.00@22.00	21.00@22.00	21.00@22.00	
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.			
31.00@33.00	32.00@33.00	29.00@30.00	
120-160 lbs.			
31.00@33.00	32.00@33.00	29.00@30.00	
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.			
45.00@48.00	46.00@48.00	45.00@47.00	
10-12 lbs.			
45.00@48.00	42.00@46.00	45.00@47.00	
12-16 lbs.			
45.00@48.00	40.00@44.00	41.00@43.00	
PICNICS:			
4-8 lbs.			
34.00@36.00	34.00@36.00	
PORK CUTS No. 1: (Smoked)			
HAM, Skinned:			
12-16 lbs.			
52.00@57.00	52.00@54.00	55.00@57.00	
16-20 lbs.			
52.00@57.00	52.00@56.00	55.00@56.00	
BACON, "Dry Cure" No. 1:			
6-8 lbs.			
43.00@48.00	52.00@54.00	48.00@49.00	
8-10 lbs.			
38.00@43.00	48.00@52.00	45.00@49.00	
10-12 lbs.			
38.00@43.00	45.00@49.00	
LARD, Refined:			
Tierces			
19.00@20.00	20.00@21.00	19.00@21.25	
50 lbs. cartons & cans.			
19.50@20.50	20.00@21.00	20.00@22.25	
1 lb. cartons			
20.00@21.00	20.00@21.00	20.00@22.25	

SEEDS AND HERBS

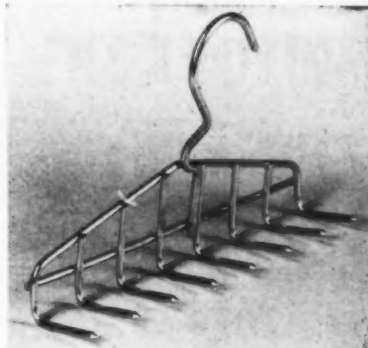
(L.C.I. prices)	Ground
Whole for Baus.	
Caraway seed	24 @ 25
Cominos seed	27 @ 30
Mustard seed, fcy	21 ..
Yel. American	17 ..
Marjoram, Chilean ..	24 ..
Oregano	24 ..
Coriander, Morocco ..	24 ..
Natural No. 1	24 ..
Marjoram, French ..	50 @ 58
Sage Dalmation	62 @ 68
No. 1	1.40 @ 1.48
	1.45 @ 1.53

CURING MATERIALS

Owt.	
Nitrite of soda, in 425-lb.	
bbls., del., or f.o.b. Chgo.	\$ 9.80
Salt, p. 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rid. gran. nitrate of soda	5.25
Pure rid. powdered nitrate of	
soda	unquoted
Salt, in min. car. of 60,000 lbs.	
only, paper sacked, f.o.b. Chgo.	
Per ton	\$21.40
Granulated	27.80
Medium	27.80
Rock, bulk, 40 ton cars,	
delivered Chicago	11.40
Sugar—	
Raw, 98 basis, f.o.b.	
New Orleans	
6.18	
Refined standard cane	
gran. basis	
8.05	
Refined standard beet	
gran. basis	
7.85	
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.	
7.65	
less 2%	
7.65	
Dextrose, per cwt.	
7.04	
in paper bags, Chicago	
7.04	

Stainless Steel

BACON HANGERS



Heavy duty, well constructed Bacon Hangers—that will last. Easy to clean—eliminate dark rust spots in bacon, constant replating and replacement costs. Buy a quality Hanger, it pays in the long run.

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(Cables: Efwacsa, London)

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, DECEMBER 14, 1950

REGULAR HAMS

	Fresh or Frozen	S. P.
8-10	42½n	42½n
10-12	42½n	42½n
12-14	42½n	42½n
14-16	42½n	42½n

BOILING HAMS

	Fresh or Frozen	S. P.
16-18	41½n	41½n
18-20	40½n	40½n
20-22	40n	40n

SKINNED HAMS

	Fresh or F.F.A.	S. P.
10-12	44½ @ 45	44½n
12-14	44½ @ 45	44½n
14-16	44½ @ 45	44½n
16-18	43½	43½n
18-20	42½	42½n
20-22	42½	42½n
22-24	42	42n
24-26	41½	41½n
26-30	40	40n
25 up, No. 2	36½	
inc.		

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates	17n	17n
Clear plates	12n	12n
Square jowls	14½ @ 15	15½n
Jowl butts	11½ @ 12	11½
S. F. jowls		13

PICNICS

	Fresh or F.F.A.	S. P.
4-6	31½	31½n
6-8	29½	29½n
8-10	29½	29½n
10-12	29½	29½n
12-14	29½	29½n
8 up, No. 2	29½	29½n
inc.		

BELLIES

	Fresh or Frozen	Cured
6-8	32½ @ 32½	33½n
8-10	30½ @ 31	32n
10-12	29½ @ 29½	30½n
12-14	27	28
14-16	24½	27½n
16-18	24½ @ 25	25½ @ 26n
18-20	24	25

GR. AMN. BELLIES

18-20	22	24½n
20-25	22	23½
25-35	20½	23½
35-40	19½	22
40-50	17½	21½

FAT BACKS

	Green or Frozen	Cured
6-8	11½	12½
8-10	12½n	12½
10-12	13½	13½
12-14	13½n	14
14-16	14½	15
16-18	15½	16
18-20	16½	16½
20-25	16½	16½

n—nominal.

LARD FUTURES PRICES

MONDAY, DECEMBER 11, 1950

	Open	High	Low	Close
Dec. 16.75	16.80	16.70	16.80	16.80
Jan. 16.27½	16.35	16.15	16.35	16.35
Mar. 16.50	16.55	16.27½	16.47½	16.47½
May 16.60	16.70	16.50	16.62½	16.62½
July 16.75	16.90	16.72½	16.90	16.90

Sales: 5,040,000 lbs.

Open interest at close Fri., Dec. 8th: Dec. 490, Jan. 297, Mar. 370, May 184, July 33; at close Sat., Dec. 9th: Dec. 492, Jan. 299, Mar. 372, May 186 and July 35 lots.

TUESDAY, DECEMBER 12, 1950

	Dec. 16.80	17.07½	16.80	16.90n
Jan. 16.30	16.52½	16.27½	16.50n	
Mar. 16.45	16.75	16.45	16.50b	
May 16.70	16.87½	16.65	16.65	
July 16.87½	16.97½	16.87½	16.87½n	

Sales: 6,440,000 lbs.

Open interest at close Mon., Dec. 11th: Dec. 476, Jan. 293, Mar. 379, May 187 and July 37 lots.

WEDNESDAY, DECEMBER 13, 1950

	Dec. 17.00	17.05	16.80	17.00b
Jan. 16.50	16.57½	16.20	16.55n	
Mar. 16.57½	16.72½	16.35	16.67½n	
May 16.82½	16.85	16.65	16.80b	
July 16.95	16.95	16.80	16.95b	

Sales: 6,320,000 lbs.

Open interest at close Tues., Dec. 12th: Dec. 405, Jan. 297, Mar. 381, May 195 and July 40 lots.

THURSDAY, DECEMBER 14, 1950

	Dec. 17.37½	17.50	17.27	17.40
Jan. 16.60	16.95	16.60	16.90n	
Mar. 16.80	17.17	16.80	17.05n	
May 17.00	17.22	16.95	17.15b	
July 17.20	17.32	17.15	17.27b	

Sales: 9,760,000 lbs.

Open interest at close Wed., Dec. 13th: Dec. 450, Jan. 295, Mar. 370, May 193 and July 43 lots.

FRIDAY, DECEMBER 15, 1950

	Dec. 17.55	18.20	17.55	18.20
Jan. 16.95	17.55	16.95	17.55	
Mar. 17.17	17.07	17.17	17.05	
May 17.20	17.35	17.20	17.77	
July 17.57	18.05	17.57	18.05	

Sales: About 17,500,000 lbs.

Open interest at close Thurs., Dec. 14th: Dec. 433, Jan. 291, Mar. 381, May 196 and July 67 lots.

BELGIAN LIVESTOCK

The latest livestock census in Belgium reveals a continued upward trend in all livestock numbers, except horses, according to the Office of Foreign Agricultural Relations of the USDA. Cattle numbers, totaling 2,101,000 head, were 12 per cent above the 1,879,000 head reported on May 1, 1949 and 31 per cent above the 1929 census. Hog numbers reached 1,329,000 head, an increase of 24 per cent over the 1,076,000 head reported in May 1949 and 38 per cent above 1929 numbers. Sheep numbers totaled 187,000 head, which was an increase of 13 per cent over a year earlier and was also larger than the 185,000 head in 1949.

PACKERS' WHOLESALE

LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	
Refined lard, 50-lb. cartons, f.o.b. Chicago	19.00	
Kettle rend., tierces, f.o.b. Chicago	19.75	
Leaf, kettle rend., tierces, f.o.b. Chicago	19.75	
Lard flakes, f.o.b. Chicago	19.75	
Neutral, tierces, f.o.b. Chicago	20.00	
Standard Shortening *N. & S.	27.50	
Hydrogenated Shortening N. & S.	29.25	

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Dec. 9	15.50n	15.12½n	14.62½n
Dec. 11	15.75n	15.12½n	14.62½n
Dec. 12	15.75n	15.25n	14.75n
Dec. 13	15.87½n	15.37½b	14.87½n
Dec. 14	15.87½n	15.50n	15.00n
Dec. 15	17.25n	16.00n	15.30n

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

	Dec. 13, 1950
Choice, 800 lbs./down	54 @ 55
Good, 800 lbs./down	52½ @ 55
Commercial	
8.0 lbs./down	48 @ 51
Canner and cutter	40 @ 47½
Bologna bulls	47 @ 47½

BEEF CUTS

(L.C.I. prices)

Choice:	
Hinds and ribs	60 @ 65
Rounds, N.Y. flank off	57 @ 58
Hips, full	44 @ 46
Top sirloins	45 @ 47
Short loins, untrimmed	80 @ 84
Ribs, 30/40 lbs.	70 @ 75
Chucks, non-kosher	51 @ 52
Briskets	39 @ 41
Flanks	25 @ 26

Good:	
Hinds and ribs	58 @ 63
Rounds, N.Y. flank off	56 @ 58
Hips, full	42 @ 45
Top sirloins	43 @ 45
Short loins, untrimmed	70 @ 76
Chucks, non-kosher	50 @ 51
Ribs, 30/40 lbs.	64 @ 68
Briskets	39 @ 40
Flanks	25 @ 26

FRESH PORK CUTS

(L.C.I. prices)

	Western
Hams, skinned, 14/down	49 @ 51
Picnics, 4/8 lbs.	32
Bellies, sq. cut, seedless	31 @ 33
Pork loins, 12/down	40 @ 42
Boston butts, 4/8 lbs.	39 @ 40
Spareribs, 3/down	38 @ 40
Pork trim., regular	21½ @ 22
Pork trim., ex. lean, 95%	46

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	72
6 to 12 oz.	80
12 oz. up	1.00
Beef kidney	25
Beef livers, selected	70 @ 80
Beef livers, selected, kosher	90 @ 95
Lamb fries	55
Oxtails, over ½ lb.	35

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, DECEMBER 12, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	54.50-55.00
600-700 lbs.	54.00-55.00
700-800 lbs.	54.00-55.00

Good:

350-500 lbs.	None
500-600 lbs.	54.50-55.00
600-700 lbs.	53.50-55.00
700-800 lbs.	52.50-54.00

Commercial:

350-500 lbs.	48.00-50.00
500-600 lbs.	48.00-50.00

Utility:

350-600 lbs.	None
Utility, all wts.	39.50-42.50
Canner, all wts.	39.50-41.00
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	52.00-55.00
110-150 lbs.	52.00-55.00

Good:

50-80 lbs.	None
80-110 lbs.	49.00-52.00
110-150 lbs.	49.00-52.00

Commercial:

50-80 lbs.	43.00-48.00
80-110 lbs.	44.00-49.00
110-150 lbs.	44.00-47.00
Utility, all wts.	None

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch. hd. on lf. fat in	
100 to 136 lbs.	29½ @ 30½
137 to 153 lbs.	29½ @ 30½
154 to 171 lbs.	29½ @ 30½
172 to 188 lbs.	29½ @ 30½

LAMBS

(L.C.I. prices)

Choice lambs	49 @ 60½
Good lambs	48 @ 60
Legs, gd. and ch.	58 @ 60
Hindsaddles, gd. and ch.	59 @ 60
Loin, gd. and ch.	60 @ 70

MUTTON

(L.C.I. prices)

Good, under 70 lbs.	30 @ 32
Comm., under 70 lbs.	28 @ 30
Utility, under 70 lbs.	

VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	52 @ 55
Good carcass	49 @ 52
Commercial carcass	44 @ 49
Utility	

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	6½
Breast fat	8
Edible snet	8½
Inedible snet	8½

ST. LOUIS MARKET CLOSED FOR HOLIDAYS

Members of the St. Louis Live Stock Exchange have voted that the St. Louis National Stock Yards market be closed on Saturday, December 23, and on Monday, December 25, 1950, for the Christmas holiday, and also on Saturday, December 30, and Monday, January 1, 1951, for the New Year holiday, according to a statement issued recently by W. R. Huitt, secretary of the St. Louis Exchange.

JUST ONE INGREDIENT

Improves SAUSAGE 7 Ways!

**BOOSTS SALES...
PROFITS, TOO!**

LAND O'LAKES

**Improved Roller Process
NONFAT DRY MILK SOLIDS**



Texture, flavor, appearance, slicing quality, color, nutrition, binding—all get a boost from the simple addition of the New, Improved LAND O'LAKES Roller Process Nonfat Dry Milk Solids to your sausage formulas.

Increased yield and lower cost are other benefits, because this superior nonfat dry milk solids absorbs from one to almost two times its weight in moisture. In every way it is a decided quality-improver, developed by LAND O'LAKES to make your sausage products faster selling and more profitable.

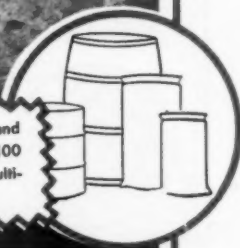
CONTINUOUS SUPPLY OF ROLLER PROCESS DRY MILK AVAILABLE EVERYWHERE—QUICKLY

Immediate Delivery Through Branches, Brokers and Jobbers in Principal Cities, or write LAND O'LAKES Creameries, Inc., Minneapolis 13, Minnesota



QUALITY *Plus* FOR Every USE

In drums, barrels, and the NEW, handy 100 lb. and 50 lb. Multi-wall bags.



BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, December 14, 1950

The tallow and grease market was a very dull affair early this week. Tallows were in demand and only light offerings could be uncovered, with asking prices $\frac{1}{4}$ to $\frac{1}{2}$ c over buyers' ideas. A good interest was displayed in lower grades but buyers were reluctant to express price views in the absence of offerings.

The interest in choice white grease at premium levels cooled somewhat over the weekend and, while a few tanks moved at 15c early Monday, offerings at this price were unsold later in the day, with 14 $\frac{1}{2}$ c bid.

Yellow grease was in demand from several directions and traders indicated that 14c could be obtained in spots. Soapers continued to take lard in varying quantities but their purchases were indicated as irregular and only moderate in quantity during the first part of the week.

On Wednesday a fairly active market developed and materials moved from several sources at higher levels. Several tanks fancy tallow sold at 15 $\frac{1}{2}$ c, choice white grease at 15 $\frac{1}{2}$ @ 15 $\frac{1}{2}$ c, and yellow grease at 14c.

On Thursday trading was on the quiet side until late afternoon, when activity again developed and 15 $\frac{1}{2}$ c was reportedly paid for fancy tallow by a principal consumer. Choice white grease sold at 15 $\frac{1}{2}$ c and yellow grease moved at 14c.

TALLOW: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 16@16 $\frac{1}{2}$ c; fancy, 15 $\frac{1}{2}$ @15 $\frac{1}{2}$ c; choice, 15@15 $\frac{1}{2}$ c; prime, 15@15 $\frac{1}{4}$ c; special, 14 $\frac{1}{2}$ c; No. 1, 14c; No. 3, 14c, and No. 2, 12 $\frac{1}{2}$ c.

GREASES: Thursday's quotations were: Choice white, 15 $\frac{1}{4}$ @15 $\frac{1}{2}$ c; A-white, 14 $\frac{1}{2}$ c; B-white, 14 $\frac{1}{2}$ c; house, 13c; brown 12 $\frac{1}{2}$ c, and brown (25 acid) was reported by the trade at 12 $\frac{1}{2}$ c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, December 14, 1950)

Blood

	Unit Ammonia
*Unground, per unit of ammonia.....	\$9.00

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$9.00
High test	*9.50
Liquid stick tank cars	4.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$115.00
50% meat and bone scraps, bulk	115.00
55% meat scraps, bulk	120.00
60% digester tankage, bulk	120.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	160.00
65% special steamed bone meal, bagged...	80.00

Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$7.75
Hoof meal, per unit, ammonia	7.50@7.75

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.90@2.00
Expeller	*1.90@2.00

Gelatine and Glue Stocks

Calf trimmings (limed)	\$1.75@ 2.00
Hide trimmings (green, salted)	1.75
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb. ...	9.00

Animal Hair

Winter coil dried, per ton	\$105.00@110.00
Summer coil dried, per ton	\$85.00@ 90.00
Cattle switches, per piece	5 $\frac{1}{2}$ @ 6 $\frac{1}{2}$
Winter processed, gray, lb.	13 $\frac{1}{2}$ @14
Summer processed, gray, lb.	7 $\frac{1}{2}$ @ 8 $\frac{1}{2}$

*Quoted delivered basis.
n—nominal.

EASTERN BY-PRODUCTS MARKET

New York, December 14, 1950

Dried blood was reported selling Thursday at \$9 to \$9.50 per unit of ammonia. Low test wet rendered tankage moved at \$8.50 per unit of ammonia, while high test tankage sold for \$8.25. Dry rendered tankage sold Monday at \$1.60 but the price advanced during the week and \$1.70 per unit of protein was paid on Thursday.

VEGETABLE OILS

Wednesday, December 13, 1950

Tradesmen's interest was centered on Washington and talk of price and wage controls this week rather than on everyday market developments. Steady prices reflected the uncertain feeling among buyers and sellers as the prospect of price controls became realistic.

In the midst of the slow movement, corn oil advanced $\frac{1}{2}$ c since the previous Wednesday. All other markets were slightly lower.

Rumors place Greece in the market for 1,000 or 5,000 tons of inedible soybean oil for immediate shipment.

CORN OIL: After sales at 21 $\frac{1}{2}$ c made last week, active buying interest disappeared. The market advanced, however, on the basis of other markets. The new level, 21 $\frac{1}{2}$ c, later advanced another $\frac{1}{2}$ c to remain that way for the remainder of the week.

SOYBEAN OIL: In a fair trade, sales made late last week were on a 19 $\frac{1}{2}$ to 19 $\frac{1}{4}$ c range. This level did not hold and early this week the market lowered to 19c. Soybean oil seemed to be the only vegetable oil to move with some consistency, for a fair trade volume was reported each day.

PEANUT OIL: As was the case with other markets, steady, nominal quotations prevailed last week. On Tuesday, as the market lowered, buyer interest developed and sales at 21c resulted.

COCONUT OIL: The price changes that occurred in this commodity resulted from the influence of other markets and not from representative sales. The market reflected the extremely dull position characteristic of the summer months.

COTTONSEED OIL: The slow situation of other markets also prevailed in cottonseed oil, but the tradesmen made a sudden move that changed the entire situation. On Friday, bids in the Val-



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ley and Southeast were at 21c, with bids at 20½c reported in Texas. An absence of sellers left the buyers stranded. On the following day the situation reversed. Offerings were reported at the previous day's bids, but there were no buyers around. Under these conditions the market was quoted at the same figures but in a nominal way.

After the closing of the futures market on Tuesday, both buyers and sellers became interested in cottonseed oil and an extremely large movement of product was reported. The latest sales were not completed until 9 p.m. Chicago time. These sales were at the same level as the original bids.

The quotations of the N. Y. futures

exchange for this week were as follows:

MONDAY, DECEMBER 11, 1950					
	Open	High	Low	Close	Prev. Close
Dec.	23.25	23.40	23.25	23.42	23.60
Mar.	22.70	22.85	22.55	22.84	23.00
May.	22.60	22.75	22.47	22.71	22.90
July.	22.48	22.64	22.40	22.60	22.80
Sept.	21.30	21.50	21.35	21.05	21.72
Oct.	19.41	19.50	19.35	19.50	19.80

Total sales: 533 lots.

TUESDAY, DECEMBER 12, 1950					
Dec.	23.35	23.55	23.45	23.50	23.42
Mar.	22.85	22.97	22.65	22.70	22.84
May.	22.68	22.85	22.53	22.54	22.71
July.	22.60	22.75	22.47	22.47	22.60
Sept.	21.60	21.78	21.50	21.58	21.65
Oct.	19.40	19.50	19.50	19.51	19.50

Total sales: 448 lots.

WEDNESDAY, DECEMBER 13, 1950					
Dec.	23.50	24.00	23.58	23.80	23.50
Mar.	22.70	22.93	22.69	22.92	22.70
May.	22.55	22.80	22.58	22.76	22.54
July.	22.55	22.72	22.51	22.64	22.47
Sept.	21.50	21.75	21.55	21.75	21.58
Oct.	19.40	19.90	19.90	19.80	19.51

Total sales: 421 lots.

THURSDAY, DECEMBER 14, 1950					
Dec.	24.00	24.40	23.75	23.85	23.80
Mar.	22.95	23.29	22.95	23.18	22.92
May.	22.85	23.00	22.85	22.90	22.76
July.	22.74	22.98	22.74	22.81	22.64
Sept.	21.75	22.15	21.95	21.90	21.75
Oct.	19.60	20.00	19.80

Total sales: 622 lots.

*Bid.

OLEOMARGARINE PRODUCTION

There were 50,132,000 lbs. of colored margarine produced in October, 1950, compared with 18,237,000 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Withdrawn tax paid in October, 1949 totaled 17,834,000 lbs. Uncolored margarine output totaled 23,808,000 lbs. in October, 1950, compared with 57,234,000 in October last

year. Withdrawn tax paid in October, 1949, was 56,104,000 lbs.

Stocks of colored margarine held at producing plants at the beginning of October were 7,595,000 lbs., and end-of-the-month stocks were 6,559,000 lbs. There were 5,357,000 lbs. of uncolored margarine held at the beginning of October, compared with 4,358,000 lbs. at the end of the month.

DANISH OILS SITUATION

Denmark canceled margarine and butter rationing on November 7, 1950, and the rationing of fats to bakeries was abolished. The free use of vegetable oils will be permitted for purposes other than the production of margarine. Restaurants are no longer required to collect coupons for margarine and butter nor are they restricted to the use of specific quantities in the preparation of sandwiches and hot dishes. Regulations governing the composition of margarine are still in effect in order to hold the consumption of the various oils in line with supply.

SOYBEAN OUTPUT IN CANADA

Expansion of soybean acreage during 1950-51 in Canada will depend on the competitive position of this crop in relation to the crops which it would displace, a report given at the Federal Provincial Agricultural Conference recently indicates. The 1950 soybean output of slightly more than 3,000,000 bu. was 17 per cent greater than in 1949.

VEGETABLE OILS

Wednesday, December 13

Crude cottonseed oil, carloads f.o.b. mills	21pd
Valley	21pd
Southeast	21pd
Texas	20½pd
Corn oil in tanks, f.o.b. mills	22½
Soybean oil, Decatur	19pd
Peanut oil, f.o.b. Southern Mills	21pd
Coconut oil, Pacific Mills	17½
Cottonseed	10½
Midwest and West Coast	4
East	4
pd—paid,	
n—nominal.	

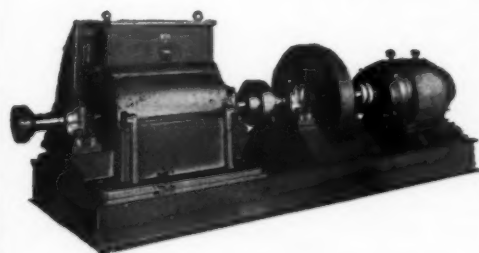
OLEOMARGARINE

Wednesday, December 13, 1950

Prices f.o.b. Chicago

White domestic vegetable	33
White animal fat	33
Milk churned pastry	29@30
Water churned pastry	28@29

M & M MEAT GRINDERS

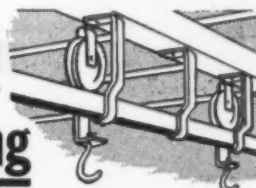


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HIDES AND SKINS

All hides advance 1c—Trading accomplished in about two hours on Wednesday—About 100,000 total volume for the week—Orders unfilled at week's close—Outside markets strong and active—Kipskins sell steady.

CHICAGO

PACKER HIDES: Hide traders were on a two-hour week this week, with about all trading being completed in about that time. Through Monday and Tuesday packers, although holding bids representing $\frac{1}{2}$ c increases from last sales, did not make offerings. Late Tuesday a tanner or two indicated they might increase their bids another $\frac{1}{2}$ c. On Wednesday some heavy native steers sold at a full cent advance and this touched off a wave of selling that cleared the market of all offerings in about a two-hour period. All sales, like the heavy native steer sale, were at prices 1c above last trades, and at the close of the trading there were unfilled bids at the new levels.

Talk of total mobilization and uncertainty caused by unsettled world conditions played an important part in this week's market and, in addition, made it hard to appraise or anticipate. The market appears extremely sensitive to changing world conditions. One rumor, that dealt with the possibility of pegging prices at their high point for the year, undoubtedly had an influence in packers' firmness this week.

Trading was about evenly divided with the volume in branded steers, heavy native steers, heavy cows, light cows and branded cows. The volume breakdown showed branded steers, mainly Colorados, at 30,000, branded cows, 18,300, light cows, 17,700, heavy cows, 17,100, and heavy native steers, 15,300.

In addition a few cars of bulls moved. Early in the week a couple cars sold undercover at steady prices, and then later a car or two sold at a cent advance. Car light Texas sold 36c. All hides, as has been the case

for some time, were from current and, in a few instances, from future production.

OUTSIDE SMALL PACKER: For the first three days of the week the small packer and country packer markets were very active, but by Thursday the trading in these markets was about concluded although there still were a few offerings available. Generally these offerings were a little above last comparable sales and tanners appeared reluctant to go any farther in the direction of higher prices, at least for the balance of the week.

In the quoted ranges there were sales of 41@42 averages at $37\frac{1}{2}$ c, with a spread of $\frac{1}{2}$ c in both directions, depending on points, etc. The 50@52 average sold consistently at $34\frac{1}{2}$ c, and 63@65 averages sold $32\frac{1}{2}$ @ 33 c range. Other trading included car 38@40 average, 48 down, at $38\frac{1}{2}$ c. Three sales of 48 average hides were made at 35, $35\frac{1}{2}$ and 36c. One car 64 select hides sold 34c. Few cars bulls sold 21c, with further offerings held at 22c. Country hides, 50@52, sold $29\frac{1}{2}$ @ 30 c range.

SHEEPSKINS: After remaining stationary for a few weeks this market turned upward, with most of the interest in clips and in pelts for pulling purposes. Trading was somewhat limited, because at the present price structures packers found it more profitable to process their clips.

Mixed car No. 1, 2 and 3 shearlings sold \$4, \$2.40 and \$1.80. Car No. 1 shearlings sold \$4. Mixed car No. 2 and 3 shearlings sold \$2.50 and \$1.80. Mixed car No. 1 shearlings and clips sold \$4.25 and \$4.75. An offering of clips at \$5 was withdrawn late in the week, with the explanation that this figure would no longer be acceptable. From reports the "Interiors" jumped another dollar or so, and it was thought the figure was close to \$7.50. One buyer indicated that he was bidding \$7.75 for more.

CALFSKINS AND KIPSKINS: Last week trading in this market was limited to calfskins. This week the re-

verse was true, with the only reported trades in kipskins. Late last week small package of overweight kipskins sold $52\frac{1}{2}$ c steady. This week in couple sales total of 28,000 kipskins sold 60 and 55c, both prices steady, as were the calfskin prices last week. Outside markets for both calf and kipskins were higher this week to close the differential between the two markets by about five cents.

WEST COAST: Last week independent selling on the coast was at $28\frac{1}{2}$ c for steers and $32\frac{1}{2}$ c for cows. In this week's trading, along with advances in the packer market, steers sold $29\frac{1}{2}$ c and cows 33c, flat f.o.b. No packer trades were reported from the Coast.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Dec. 14, 1950	Previous Week	Cor. week 1949
Nat. str.	34 @ 38	33 @ 37	22½ @ 23½
Hvy. Tex. str.	31½	30½	19½
Hvy. but.	31½	30½	19½
brand'd str.	31½	30½	19½
Hvy. Col. str.	31	30	19
Ex. light Tex. str.	38	37½ @ 39	24
Brand'd cows	34½ @ 35	33½ @ 34	21 @ 21½
Hvy. nat. cows	35 @ 35½	34 @ 34½	21 @ 21½
Lt. nat. cows	37½ @ 38½	36½ @ 37½	24 @ 25
Nat. bulls	25	24 @ 24½	18
Brand'd bulls	24	23 @ 23½	17
Calfskins			
Nor.	77½ @ 82½	77½ @ 82½	57½ @ 70
Nor. nat.	60	60	42½
Kips.			
Nor. brand	57½	57½	40

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	37 @ 38	35½ @ 36½	20½ @ 22
50-52 lb. aver.	34 @ 35	33½ @ 34	19½ @ 21
63-65 lb. aver.	32½ @ 33	31 @ 31½	15½ @ 16½
Nat. bulls	21 @ 22	20 @ 20½	14½ @ 15½
Calfskins	65 @ 68	65 @ 66	44 @ 46
Kips, nat.	46 @ 49	43 @ 48	35 @ 36
Slunks, reg.	3.00	3.00	2.25 @ 2.50
Slunks, hrls.	75 @ 80	75	75 @ 11.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES

All weights	50-52 @ 29½ @ 30	22½ @ 28½	17½ @ 18½
Bulls	15n	14 @ 15	12n
Calfskins	40	33 @ 36	25 @ 27
Kipskins	35 @ 37	33 @ 35	22 @ 24

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlings			
No. 1	4.00 @ 4.25	4.00	2.50 @ 2.75
Dry pelts	42 @ 45	42 @ 45	30
Hornhides, untrmd.	13.50	13.00 @ 13.25	11.75 @ 12.75

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 9, 1950, were 5,465,000 lbs.; previous week 7,384,000 lbs.; same week 1949, 6,226,000 lbs.; 1950 to date, 281,184,000 lbs.; corresponding period 1949, 325,867,000 lbs. Shipments for the week ended December 9 totaled 5,308,000 lbs.; previous week, 5,501,000 lbs.; same week last year, 4,452,000 lbs.; 1950 to date, 220,582,000 lbs.; corresponding period a year earlier, 248,552,000 lbs.

LIVESTOCK CAR LOADINGS

A total of 10,273 cars were loaded with livestock during the week ended November 25, 1950. This is a decrease of 445 from the same week in 1949, and a decrease of 1,365 cars from 1948.

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N. Y. HIDE FUTURES

MONDAY, DECEMBER 11, 1950

	Open	High	Low	Close
Jan.	29.85b			30.75b
Mar.	30.40b	31.40	30.50	31.15
Apr.	29.55b	30.33	29.90	30.32
June	30.00	30.84	30.00	30.80
July	29.30b	30.15	29.97	29.97
Oct.	28.85b	29.35	29.35	29.50b

Close: 70 to 92 points higher; sales 77 lots.

TUESDAY, DECEMBER 12, 1950

	Open	High	Low	Close
Jan.	30.50b			30.80b
Mar.	31.00	31.50	30.91	31.15
Apr.	30.07b	30.25	30.20	30.24
June	30.60	31.15	30.55	30.60
July	29.80b	29.85	29.84	29.84
Oct.	29.40b	29.50	29.49	29.49

Close: unchanged to 50 points off; sales 64 lots.

WEDNESDAY, DECEMBER 13, 1950

	Open	High	Low	Close
Jan.	30.65b			30.80b
Mar.	31.05b	31.50	30.90	31.15
Apr.	30.10b	30.51	30.35	30.50
June	30.50b	30.90	30.65	30.90
July	29.70b			30.05b
Oct.	29.50	29.60	29.50	29.55b

Close: 26 to 34 points higher; sales 47 lots.

THURSDAY, DECEMBER 14, 1950

	Open	High	Low	Close
Jan.	30.75b			30.95b
Mar.	31.00b	31.75	31.60	31.35b
Apr.	30.55b	30.46	30.45	30.45
June	31.00b	31.10	31.10	30.75b
July	30.20b	30.27	30.27	30.10b
Oct.	29.75b			29.30b

Close: 15 points higher to 25 lower; sales 16 lots.

FRIDAY, DECEMBER 15, 1950

	Open	High	Low	Close
Jan.	30.80b			31.35
Mar.	31.60	31.85	31.60	31.75
Apr.	30.50b			30.75b
June	31.00b	31.15	31.00	31.10
July	30.00b			30.40b
Oct.	29.55b			29.55b

Close: 25 to 45 points higher; sales 40 lots.

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$18.25; the average, \$18. Provision prices were: Under 12 pork loins, 36½@36¾; 10/14 green skinned hams, 45; 4/8 Boston butts, 35½@36; 16/- down pork shoulders, 32½; 3/down spareribs, 34½@35; 8/12 fat backs, 12¼@13¼; regular pork trimmings, 19¼@20; 18/20 DS bellies, 24¼ nominal; 4/6 green picnics, 31¼@31½; 8/up green picnics, 29¼. P.S. loose lard was quoted at 16.00 bid; P.S. lard in tierces, 17.25 nominal.

Cottonseed Oil

Closing futures quotations at New York were: Dec. 24.45; Mar. 23.49; May 23.25; July 23.05; Sept. 22.27; Oct. 20.30 bid, 20.80 asked. Sales totaled 656 lots.

U. S. May Raise Tariffs on Canadian Cattle

United States tariff rates on Canadian cattle, sheep and lambs are expected to be about doubled on January 1, it was reported this week. The prospective increase results from the expiration of the United States-Mexican reciprocal trade agreement, which set the rate for cattle and sheep imports. Cattle from 200 to 700 lbs. are due to pay 2½¢ per lb. instead of the present 1½¢. Live lambs and sheep imported for slaughter would go up from \$1.50 to \$3 a head.

Cattle imports from Canada last year totaled 127,000, valued at \$12,500,000. Sheep and lamb imports were 40,000, valued at \$800,000. Canadian Embassy officials have reported that surveys indicate that Canadian livestock exports next year will decline.

ANIMAL FOODS PRODUCTION

There were 39,687,214 lbs. of animal foods canned under federal inspection

FEDERALLY INSPECTED SLAUGHTER

CATTLE

	1950	1949
January	1,102,515	1,125,771
February	938,975	994,157
March	1,081,525	1,102,081
April	950,089	1,024,754
May	1,075,570	1,024,754
June	1,065,815	1,005,218
July	1,070,104	1,000,467
August	1,183,844	1,231,818
September	1,193,905	1,224,273
October	1,189,431	1,156,354
November	1,130,857	1,116,437
December	1,064,340	

CALVES

	1950	1949
January	465,066	483,850
February	443,225	476,437
March	525,673	618,637
April	438,936	562,014
May	496,445	510,450
June	484,798	533,033
July	442,721	501,256
August	484,247	549,177
September	483,110	551,538
October	515,199	567,007
November	504,875	584,703
December		510,536

HOGS

	1950	1949
January	5,844,251	5,376,611
February	4,191,117	4,079,542
March	5,019,620	4,314,668
April	4,816,281	3,863,904
May	4,338,414	3,721,421
June	4,154,180	3,744,790
July	3,314,489	3,164,614
August	3,625,541	3,417,312
September	4,187,816	3,879,371
October	5,101,344	4,950,194
November	6,144,070	6,001,097
December		6,477,185

SHEEP AND LAMBS

	1950	1949
January	1,077,418	1,234,543
February	868,092	1,045,568
March	938,530	940,168
April	833,540	875,643
May	941,304	780,900
June	1,018,848	898,162
July	950,738	976,264
August	1,076,458	1,125,761
September	1,042,663	1,179,996
October	1,060,588	1,172,266
November	980,293	1,060,402
December		1,057,810

—YEAR TO DATE—

	1950	1949
Cattle	11,993,328	12,157,290
Calves	5,404,324	5,938,702
Hogs	50,187,129	46,554,533
Sheep	10,821,269	11,078,698



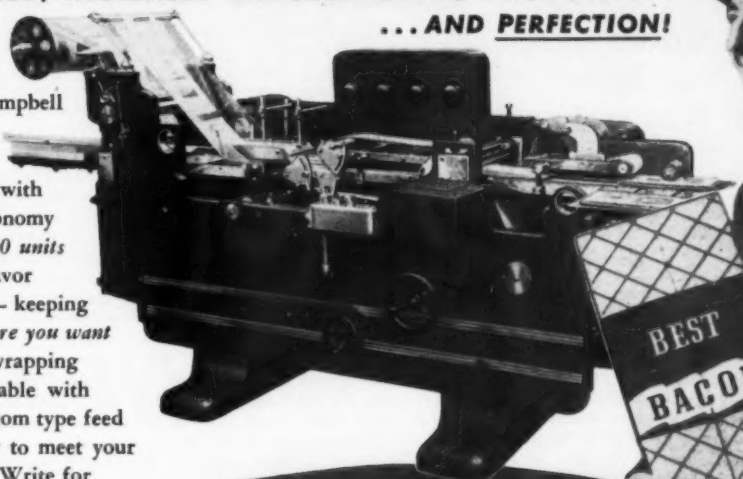
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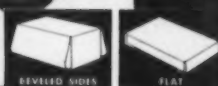
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LIVESTOCK MARKETS

Weekly Review

Corn Belt Cattle Receipts Set New Record in November

November developments in the cattle feeding situation point to cattle feeding operations this coming winter and spring that will be nearly as high as last year, the Bureau of Agricultural Economics has reported. November inshipments of stocker and feeder cattle into the Corn Belt were 11 per cent higher than last year and set a new record for the month; however, the July-November inshipments were about 12 per cent below last year but still the second highest on record. Cattle feeding in nearly all the western states will be as high or higher than a year ago, with California feeding a record high and Colorado feeding slightly more than a year ago.

Feed supplies are generally ample although in some areas of the northern Corn Belt poor quality corn is reported to have less than the usual feeding value. The wheat pastures of the Great Plains have not developed as expected earlier and some cattle are being shifted to more favorable feeding areas. Weather conditions have been generally favorable and recent storms did not seriously interfere with feeding activities.

In the eight Corn Belt states for which complete records are available the inshipment of stocker and feeder cattle during November was 12 per cent above last November to reach a new record for the month. November inshipments into Iowa, the leading cattle feeding state, were up 23 per cent from a year earlier to set a new record high. Other Corn Belt states showing increases during November were: Minnesota, up 52 per cent, Indiana, 22 per cent, and Illinois, 3 per cent. Nebraska inshipments during November were down 6 per cent; Ohio, down 10 per cent; Michigan, down 14 per cent, and Wisconsin, sharply down by 59 per

cent. In Wisconsin the number involved is relatively small.

For the period July through November, shipments of cattle into the eight Corn Belt states totaled 2,084,000 head, compared with 2,436,000 last year and 1,816,000 head two years ago. Each of the states shows decreases for July-November as follows: Ohio, 41 per cent; Wisconsin, 27 per cent; Michigan, 26 per cent; Indiana, 21 per cent; Nebraska, 20 per cent; Illinois, 15 per cent, and both Iowa and Minnesota, 9 per cent.

The number of cattle on feed in California is estimated at 300,000 head, 19 per cent above December 1, 1949. The December 1 survey in California showed that there were 267,000 head in drylots, or 26 per cent more than last year. All of the California increase is in the southern areas, with some decrease in the northern parts of the state. The increase in cattle feeding in Colorado will occur in northern Colorado since the rest of the state is expected to feed about the same or less than a year earlier. In the irrigated North Platte Valley of southeastern Wyoming and western Nebraska the number of cattle to be fed will likely equal or exceed the number fed last year. A December 1 survey in Arizona shows about 65,000 head on feed—20 per cent more than on December 1 last year. In the Pacific Northwest, Washington may feed nearly the same number of cattle as last year, while Oregon will probably feed less. Montana will probably feed cattle on a reduced scale but elsewhere in the West, cattle feeding will likely be at the same level or higher than a year ago.

In the Great Plains states wheat pastures, after favorable early prospects have failed to develop as expected. In western Kansas, dry weather has inhibited the development of wheat in most areas to the extent that pasturing will not be permitted. Wheat pasture is somewhat better in southwest Kansas than elsewhere in the state. Wheat pastures in northwest Texas are

now supplying only limited feed and cattle are being shifted to more favorable areas in the state. Grains and roughage feed are plentiful in the Great Plains states.

The average price of feeder cattle at five markets during November was about \$7.50 per cwt. higher than a year earlier and for the July-November period it was about \$7 higher. Records show a continuing interest by cattle feeders in calves. During November the five-market record indicated that the number of calves going to the country was 10 per cent larger than last November while steers of all weights were down 12 per cent. Heavy feeder steers, those weighing more than 900 lbs., were much more sharply reduced than were the lighter weight classes. During July-November calves made up more than 26 per cent of the total steers and calves compared with 24 per cent in the same months a year ago.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during October were:

	Oct. 1950 No.	Oct. 1949 No.
EXPORTS (domestic)		
Cattle, for breeding	273	339
Other cattle	73	16
Hogs (awine)	73	16
Sheep	45	336
Horses, for breeding	38	15
Other horses	62	42
Mules, asses and burros	204	18
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls	291	180
Cows	1,631	2,067
United Kingdom—		
Bulls	1	
Cattle, other, edible (dut.)—		
Canada—		
Over 700 pounds ..(Dairy	2,940	3,683
)(Other	9,132	29,250
200-700 pounds	27,756	36,312
Under 200 pounds	2,189	2,508
Hogs—		
For breeding, free	26	94
Edible, except for		
breeding (dut.)	2	2
Horses—		
For breeding, free	79	96
Other (dut.)	253	198
Sheep, lambs, and goats,		
edible (dut.)	13,565	8,001

¹Excludes Newfoundland and Labrador for Oc-

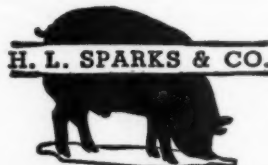
²Number of hogs based on estimate of 200 pounds per animal.

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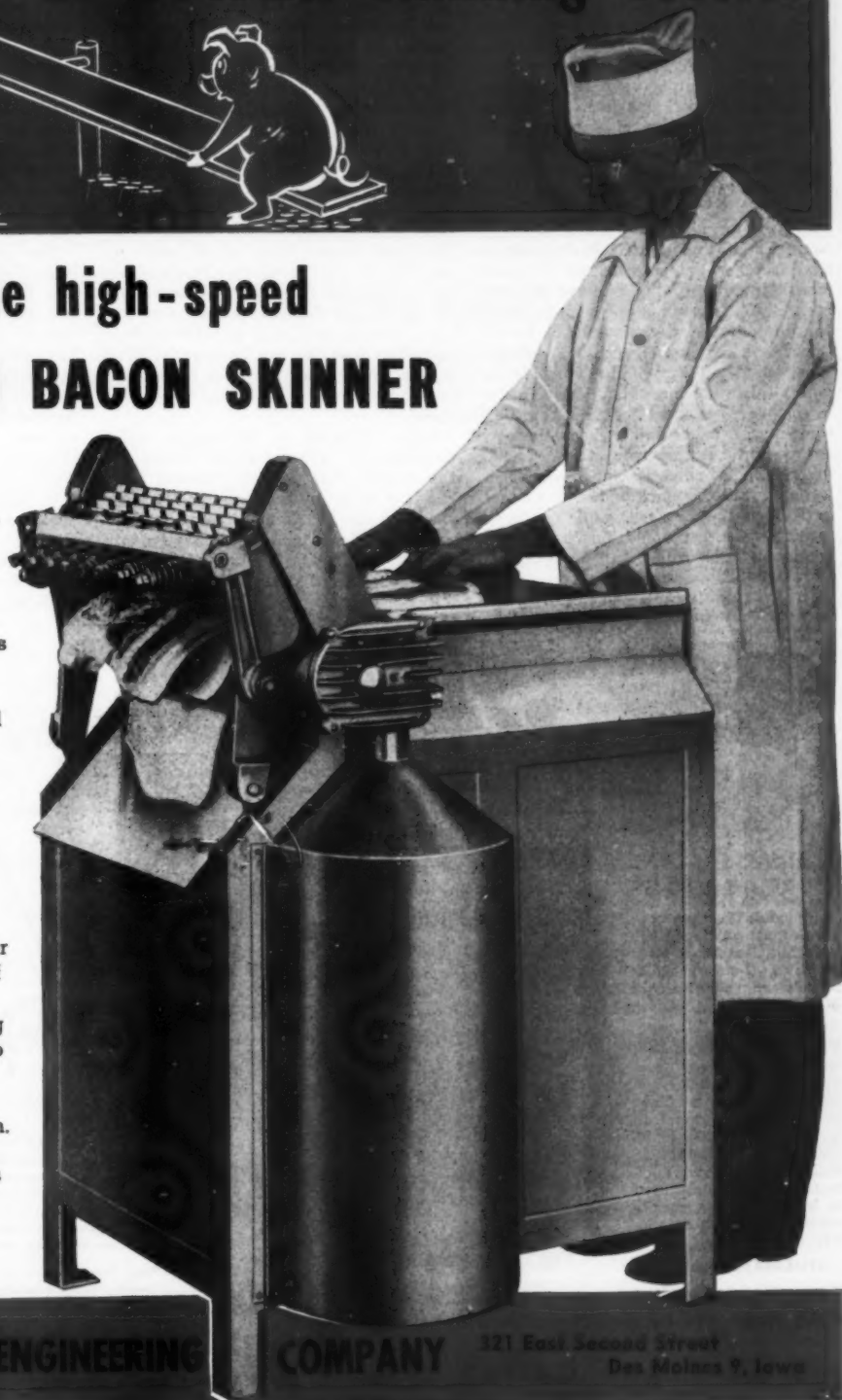
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Fewer Lambs to Be Fed in Practically All States—USDA

The latest survey of the lamb feeding situation (December 1) continues to indicate a smaller volume of lambs for feeding this coming winter and spring, the Bureau of Agricultural Economics has reported. A few states may feed more lambs than a year ago but the smaller lamb crop and demand for ewe lambs for replacement purposes will cause reductions.

In the West lamb feeding will be substantially smaller than last year with both Colorado and California showing marked reductions. The wheat pastures of the Great Plains states have further deteriorated in the past month and many lambs have already been shifted to feed lots or to more suitable pasture where available. In the Corn Belt, all states with one or two exceptions will probably feed fewer lambs this year than last. Many feeder lambs were received in the Corn Belt earlier than usual and at heavier average weights. A somewhat shorter feeding period is indicated and many feedlot lambs will be marketed before January. Feed supplies are ample for lamb feeding. Weather conditions have been generally favorable and free from storms of damaging intensity.

In the eight Corn Belt states for

which both market and direct shipment records are available, the November movement of lambs was 12 per cent above the same month last year. Illinois inshipments were up 72 per cent in November, although the actual increase in numbers was relatively small. Ohio and Nebraska were each up 24 per cent for the month. In the remaining states the November inshipments were down from last November by the following amounts: Michigan, 61 per cent; Indiana, 14 per cent; Wisconsin and Minnesota, 6 per cent each, and Iowa, 2 per cent. The accumulated totals for July-November amount to 1,914,000 head, compared with 1,797,000 head last year—a 7 per cent increase. All of this increase has taken place in Iowa and Nebraska where the July-November inshipments were up 24 per cent and 16 per cent, respectively. In all of the remaining Corn Belt states, July-November inshipments were below the same months last year as follows: Ohio and Michigan, 50 per cent each; Wisconsin, 16 per cent; Indiana, 5 per cent, and Illinois and Minnesota, 4 per cent each.

Lamb feeding in Nebraska varies considerably over the state. Feeding in the wheat pastures of western Nebraska is at a low level due to the poor wheat condition. Lambs from the Kansas wheat fields have been moving into the North Platte Valley of western Nebraska, resulting in more lambs being fed in this area than the small

number expected. Central Nebraska has more lambs this year than last and the eastern farm feeding area may also show some increase in lamb feeding over last year.

In western Kansas the wheat pastures have deteriorated considerably during November. Wheat pastures in the southwest part of Kansas are somewhat better than elsewhere. In the northern area many lambs have been shifted either to feedlots or to more favorable wheat pastures where available. Where lambs have made reasonably adequate gains, they are probably being marketed. There were about 420,000 head of lambs on Kansas wheat pastures on December 1, compared with 650,000 head a month ago and 500,000 head on December 1, 1949.

The principal reduction in Colorado lamb feeding will take place in northern Colorado. California was feeding 167,000 lambs on December 1, which was 22 per cent under 1949. Arizona has more lambs on feed than last year, due chiefly to a substantial increase in the number on pasture and field feeds. New Mexico may show a slight increase in lamb feeding but elsewhere in the West the number will probably be considerably less than was fed last year.

In the Texas panhandle area wheat pastures have deteriorated and a large share of the lambs have been shifted to more favorable pastures or into feedlots. However, grain and roughage feeds are in plentiful supply.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, December 11, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good and Choice:

120-140 lbs.	... \$16.00-17.25	\$15.00-17.00	\$.....	\$.....	\$.....
140-160 lbs.	... 17.00-18.25	16.75-18.00	17.50-18.00	16.25-17.25
160-180 lbs.	... 18.00-18.75	17.75-18.35	17.75-18.25	17.00-18.00	17.75-17.85
180-200 lbs.	... 18.40-18.75	18.25-18.35	18.25-18.35	17.75-18.10	17.75-17.85
200-220 lbs.	... 18.25-18.00	18.15-18.35	18.25-18.35	17.75-18.10	17.75-17.85
220-240 lbs.	... 18.25-18.50	18.00-18.25	18.25-18.35	17.75-18.10	17.75-17.85
240-270 lbs.	... 18.00-18.25	17.75-18.10	18.15-18.25	17.75-18.10	17.60-17.75
270-300 lbs.	... 17.75-18.10	17.65-17.85	18.00-18.25	17.75-only	17.35-17.65
300-330 lbs.	... 17.25-17.75	17.60-17.75	17.75-18.00	17.00-17.75	17.00-17.40
330-360 lbs.	... 17.00-17.50	17.35-17.65	17.50-17.85	17.00-17.75	17.00-17.40

Medium:

160-220 lbs.	... 16.50-18.35	17.00-18.00	17.75-18.15	16.00-17.75
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BOWS:

Good and Choice:

270-300 lbs.	... 17.00-17.25	16.90-17.00	16.75-17.00	16.00-17.00	16.00-16.50
300-330 lbs.	... 17.00-17.25	16.75-17.00	16.75-17.00	16.00-17.00	16.00-16.50
330-360 lbs.	... 16.50-17.25	16.50-16.85	16.75-17.00	16.00-17.00	16.00-16.50
360-400 lbs.	... 15.75-16.75	16.40-16.65	16.75-17.00	16.00-17.00	16.00-16.50

Good:

400-450 lbs.	... 15.50-16.25	16.00-16.50	16.50-16.75	16.00-17.00
450-550 lbs.	... 15.00-15.75	15.25-16.15	16.00-16.50	16.00-17.00

Medium:

250-550 lbs.	... 14.50-16.50	14.50-16.00	15.75-16.75	15.75-16.75
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	... 13.50-16.25	13.00-16.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

BEEFERS:

Choice:

700-900 lbs.	... 33.00-35.00	34.50-36.75	34.00-36.50	34.00-36.00	33.50-35.50
900-1100 lbs.	... 33.00-35.00	34.50-37.25	34.50-37.00	34.25-36.25	33.50-36.00
1100-1300 lbs.	... 32.75-34.50	34.25-37.25	34.00-37.00	33.25-36.25	33.50-36.00
1300-1500 lbs.	... 32.25-34.00	34.00-36.75	33.50-36.50	32.25-35.75	33.00-36.00

Good:

700-900 lbs.	... 30.50-33.00	32.25-34.50	32.00-34.50	31.25-34.00	31.50-33.50
900-1100 lbs.	... 30.50-33.00	32.00-34.50	32.00-34.50	31.25-34.25	31.50-33.50
1100-1300 lbs.	... 29.75-32.75	30.50-34.50	31.00-34.50	29.75-33.75	31.50-33.50
1300-1500 lbs.	... 29.50-32.25	30.00-34.50	30.50-34.00	29.50-33.50	31.50-33.50

Medium:

700-1100 lbs.	... 25.50-30.50	26.00-32.25	26.50-32.00	27.25-31.25	26.50-31.50
1100-1300 lbs.	... 25.00-30.00	25.50-31.00	25.50-31.50	26.75-30.25	26.50-31.50

Common:

700-1100 lbs.	... 23.00-25.50	23.50-26.00	23.00-26.50	24.50-27.25	23.00-26.50
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HEIFERS:

Choice:

600-800 lbs.	... 33.00-34.00	34.25-35.25	34.00-36.00	33.25-34.75	33.00-34.00
800-1000 lbs.	... 32.75-34.00	34.25-35.50	34.00-36.25	33.00-34.75	33.00-34.00

Good:

600-800 lbs.	... 30.25-33.00	31.50-34.25	31.50-34.00	31.00-33.25	31.00-33.00
800-1000 lbs.	... 30.00-32.75	31.50-34.25	31.50-34.00	30.50-33.00	31.00-33.00

Medium:

500-900 lbs.	... 25.00-30.25	25.00-31.50	25.50-31.50	26.25-31.00	26.00-31.00
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Common:

500-900 lbs.	... 22.00-25.00	21.50-25.00	22.50-25.50	23.50-26.25	22.50-26.00
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COWS (All Weights):

Good	... 22.00-24.00	22.50-23.50	23.00-24.50	23.00-24.25	23.00-24.50
Medium	... 21.00-22.00	21.25-22.50	21.75-23.00	21.25-23.00	21.50-23.00
Common	... 20.00-21.00	19.75-21.50	20.25-21.75	20.00-21.25	20.00-21.50

BULLS (Yrln. Excl.) All Weights:

Beef, good	... 24.00-26.00	26.00-27.25	25.50-26.00	24.00-25.00	25.50-26.50
Sausage, good	... 24.50-26.50	27.25-28.25	25.50-26.25	25.00-26.00	26.00-27.00
Sausage, medium	... 23.50-24.50	25.00-27.25	24.00-25.50	23.00-25.00	24.50-26.00
Sausage, cut. & com.	... 19.50-23.50	21.00-25.00	19.50-24.00	21.00-23.00	20.50-24.50

VEALERS (All Weights):

Good & choice	... 32.00-40.00	31.00-33.00	30.00-32.00	29.00-32.00	32.00-36.00
Com. & med.	... 29.00-32.00	28.00-32.00	25.00-30.00	23.00-29.00	25.00-32.00
Cull, 75 lbs. up.	... 19.00-23.00	22.00-26.00	18.00-25.00	20.00-23.00	18.00-23.00

CALVES (500 lbs. down):

Good & choice	... 27.00-31.00	27.00-32.00	28.50-31.00	26.00-30.50	29.00-31.00
Com. & med.	... 22.00-27.00	21.00-28.00	22.00-28.50	21.00-25.00	22.00-29.00
Cull	... 18.00-22.00	18.00-21.00	17.00-22.00	19.00-21.00	18.00-22.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice*	... 30.25-31.50	30.50-31.50	30.00-30.75	30.25-31.75	29.00-31.00
Med. & good*	... 27.50-30.75	27.50-30.50	27.00-29.75	28.50-30.50	28.50-30.50
Common	... 23.50-27.00	24.00-27.00	24.00-26.75	27.50-28.50	26.00-28.25

YRLG. WETHERS (Wool):

Good & choice*	... 26.00-27.00
Med. & good*	... 24.00-26.00

EWES (Wool):

Good & choice*	... 14.00-16.00	15.50-16.75	15.00-15.50	15.00-15.50	16.00-17.00
Com. & med.	... 12.00-14.75	14.00-15.50	13.00-15.00	13.50-15.00	14.00-15.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending December 9, 1950:

	CATTLE		
	Week Dec. 9	Prev. Week	Cor. 1949
Chicago	24,754	23,795	22,203
Kansas City	17,116	17,834	19,411
Omaha	19,435	21,970	17,624
E. St. Louis	9,324	8,180	8,258
St. Joseph	11,213	10,004	10,047
Sioux City	3,474	6,671	4,117
Wichita	9,283	8,212	6,206
New York & Jersey City	4,515	5,907	5,888
Oklahoma City	5,569	3,966	4,168
Cincinnati	8,249	7,850	8,180
St. Paul	15,562	17,951	15,681
Milwaukee	4,664	4,983	3,639
Total	133,139	145,857	134,902

HOGS		
Chicago	70,693	59,751
Kan. City	12,910	13,632
Omaha	77,396	83,945
E. St. Louis	43,262	52,775
St. Joseph	54,576	54,740
Sioux City	49,883	62,486
Wichita	13,244	14,283
New York & Jersey City	55,497	42,391
Oklahoma City	19,200	20,857
Cincinnati	19,004	19,489
Denver	21,282	19,887
St. Paul	76,266	83,236
Milwaukee	13,378	12,744
Total	483,119	530,753

SHEEP		
Chicago	9,512	9,968
Kan. City	11,516	9,283
Omaha	12,249	11,390
E. St. Louis	6,738	9,355
St. Joseph	10,706	9,973
Sioux City	6,586	6,869
Wichita	2,293	1,930
New York & Jersey City	44,508	40,696
Oklahoma City	3,467	2,879
Cincinnati	349	373
Denver	5,427	5,001
St. Paul	7,317	10,647
Milwaukee	1,207	1,363
Total	115,132	117,210

†Cattle and calves.
‡Federally inspected slaughter, including directs.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices paid for livestock at Baltimore, Md., on Thursday, December 14, were:

CATTLE	
Steers, high gd. & ch.	\$33.75@35.00
Steers, med. & gd.	29.00@32.50
Heifers, med. & gd.	27.35@30.00
Heifers, com. & med.	26.00@28.00
Cows, gd.	23.00@25.00
Cows, com. & med.	20.00@22.50
Cows, can. & cut.	16.50@20.00
Bulls, gd.	25.00@27.00
Bulls, com. & med.	21.00@24.50

CALVES	
Vealers, gd. & ch.	\$34.00@38.00
Com. & med.	23.00@33.00
Culls	16.00@22.00

HOGS	
Gd. & ch., 160-240.	\$18.75@19.75
Sows, 400/down	16.75@17.25

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles on Thursday, December 14 were reported as shown in the following table:

CATTLE	
Steers, med.	\$29.00@31.50
Cows, med. & low gd.	23.50@25.35
Cows, com.	22.00@23.50
Cows, can. & cut.	18.00@21.50
Bulls, med. & gd.	27.00@30.50

CALVES	
Vealers, med. & gd.	\$30.00@34.50
Culls, com. & med.	24.00@29.00

HOGS	
Med. & gd., 190-235.	\$19.00@20.00
Med. & gd.	16.00@17.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Dec. 7...	4,036	398	22,589	2,129
Dec. 8...	807	244	14,684	590
Dec. 9...	702	43	10,767	823
Dec. 11...	16,248	496	26,753	4,447
Dec. 12...	8,140	470	24,639	3,025
Dec. 13...	12,100	500	23,000	4,000
Dec. 14...	3,500	400	24,500	1,500

*Week so far... 39,988 1,875 98,892 12,972
Wk. ago. 37,207 2,029 98,876 15,914
1949... 34,539 1,900 83,536 13,966
1948... 81,076 2,610 76,839 14,771

*Including 424 cattle, 2 calves, 30,180 hogs and 2,219 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Dec. 7...	556	104	5,610	73
Dec. 8...	158	...	2,397	184
Dec. 9...	156	...	600	454
Dec. 11...	3,779	...	3,419	1,337
Dec. 12...	2,778	80	1,612	474
Dec. 13...	4,500	100	1,800	3,000
Dec. 14...	500	100	5,500	100

Week so far... 11,557 284 12,322 4,901
Wk. ago. 12,381 349 11,255 6,638
1949... 11,774 359 12,941 3,785
1948... 10,174 320 5,243 4,411

DECEMBER RECEIPTS			
	1950	1949	
Cattle	80,732	69,887	
Calves	4,500	4,849	
Hogs	225,090	223,231	
Sheep	32,595	32,839	

DECEMBER SHIPMENTS			
	1950	1949	
Cattle	26,102	24,982	
Hogs	29,935	32,337	
Sheep	13,830	12,213	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thurs., Dec. 14:

	Week ended Dec. 14	Week ended Dec. 7
Packers' purch.	68,544	68,894
Shippers' purch.	11,774	11,446
Total	80,318	80,340

CANADIAN KILL

Inspected slaughter in Canada, week ended December 2:

CATTLE		
	Wk. Ended Same Wk. Dec. 2	Last Yr.
Western Canada	14,006	18,344
Eastern Canada	15,886	17,781
Total	30,792	36,125

HOGS		
Western Canada	40,792	54,573
Eastern Canada	60,192	65,925
Total	100,987	120,498

SHEEP		
Western Canada	3,341	3,906
Eastern Canada	10,005	8,216
Total	14,036	12,122

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended December 8:

	Cattle	Calves	Hogs	Sheep
Salable	494	1,415	429	805
Total (incl. directs)	4,666	5,589	26,628	29,460
Previous week	574	727	311	726
Total (incl. directs)	5,427	2,936	21,370	23,634

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending December 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,900	2,250	2,500	475
N. Portland	2,085	850	1,150	850
San Francisco	1,000	5	1,500	2,300

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 9, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 14,342 hogs; Swift, 4,949 hogs; Wilson, 12,102 hogs; Agar, 11,419 hogs; Shippers, 12,300 hogs; Others, 27,721 hogs.
Total: 24,764 cattle; 1,979 calves; 83,063 hogs; 9,512 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 3,978 563 2,649 2,170
Cudahy .. 2,367 385 1,641 1,771
Swift .. 2,859 555 5,311 4,772
Wilson .. 653 200
Central .. 1,874
Others .. 3,893 9 2,490 2,003
Total .. 15,624 1,492 12,010 11,516

OMAHA

Cattle Calves Hogs Sheep
Armour .. 5,924 13,744 2,353
Cudahy .. 3,801 10,154 3,058
Swift .. 4,863 12,506 2,819
Wilson .. 2,579 8,098 1,703
Cornhusker .. 209
Eagle .. 48
Gr. Omaha .. 110
Hoffman .. 72
Rothschild .. 404
Roth .. 145
Kings .. 1,236
Merchants .. 25
Midwest .. 62
Omaha .. 245
Others 10,064
Total .. 19,783 55,156 9,933

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 2,892 310 17,080 6,135
Armour .. 13,324 287 13,461 1,475
Others .. 3,839 138 3,142
Total .. 20,055 735 33,683 7,610
Does not include 22,790 hogs and 3,096 sheep bought direct.

SIoux CITY

Cattle Calves Hogs Sheep
Armour .. 4,103 33 15,533 1,850
Cudahy .. 4,016 21 19,745 2,562
Swift .. 2,726 9 12,243 1,729
Others .. 202 1 43
Shippers .. 7,468 108 14,497 1,291
Total .. 18,515 172 62,864 7,432

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 1,277 230 3,259 1,401
Guggenheim .. 202
Dunn
Ontario .. 34
Dold 524
Sunflower .. 8 .. 32
Pioneer
Excel .. 890
Others .. 1,777
Total .. 3,968 239 3,815 1,401

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 1,622 209 887 1,059
Wilson .. 1,360 219 806 1,502
Others .. 171 .. 727
Total .. 3,153 428 2,510 2,561
Does not include 477 cattle, 457 calves, 16,600 hogs and 906 sheep bought direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour .. 113 .. 459
Cudahy .. 749 .. 370
Swift .. 360 18 165
Wilson .. 38
Acme .. 420 22
Atlas .. 422 4
Clougherty .. 148 .. 168
Coast .. 394 37 423
Harman .. 198 1
Luer .. 42 .. 580
Union .. 93
United .. 352 .. 179
Others .. 4,087 751 181
Total .. 7,306 831 2,515

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 237
Kahn's 1,026
Lohrey
Meyer 8
Schlachter .. 120 173
Northside
Others .. 4,509 1,097 10,881 582
Total .. 4,629 1,270 20,707 827
Does not include 411 cattle and 861 hogs bought direct.

DENVER

Cattle Calves Hogs Sheep
Armour .. 1,105 54 5,906 4,181
Swift .. 1,519 43 6,941 2,036
Cudahy .. 1,105 34 4,792 754
Wilson .. 857
Others .. 8,350 141 3,750 438
Total .. 7,936 292 20,369 7,409

ST. PAUL

Cattle Calves Hogs Sheep
Armour .. 5,086 3,656 24,291 3,581
Bartusch .. 539
Cudahy .. 1,269 871 .. 1,928
Rifkin .. 845 30
Superior .. 1,824
Swift .. 5,696 3,357 51,975 2,413
Others .. 1,742 1,997 10,612 1,700
Total .. 17,304 9,911 86,878 9,017

FORT WORTH

Cattle Calves Hogs Sheep
Armour .. 1,252 1,981 1,458 1,926
Hogs .. 1,088 939 1,190 1,451
Blue Bonnet .. 2 45
City .. 251 .. 212
Rosenthal .. 183 5
Total .. 2,973 2,877 2,905 3,877

TOTAL PACKER PURCHASES

Week ended Dec. 9* Prev. week Cor. week
Cattle .. 145,965 152,798 151,717
Hogs .. 385,967 485,769 475,708
Sheep .. 70,595 87,487 109,138
*Does not include East St. Louis.

LIVESTOCK RECEIPTS

Receipts at 20 markets on Friday, December 8, 1950:

	Cattle	Hogs	Sheep
Chicago	600	13,500	300
Kan. City	600	3,000	200
Omaha	1,200	14,000	1,000
St. Louis	900	14,000	700
St. Joseph	400	9,000	1,000
Sioux City	1,400	13,000	700
St. Paul	400	23,000	3,200
Indpls.	500	10,000	700
Buffalo	200	400	700
Pittsburgh	400	500	1,500
Cleveland	100	300	200
Milwaukee	100	200	...
Louisville	200	2,000	300
Nashville	400	1,500	200
Cincinnati	600	3,500	200
Okla. City	600	2,000	300
Ft. Worth	400	1,400	400
Wichita	400	2,000	...
Denver	1,200	4,100	2,500
Baltimore	600	2,000	...
Total	11,200	119,400	14,000
Week ago	17,000	139,000	13,000
Year ago	13,000	110,000	13,000
Week so far	251,000	600,000	172,000
Last week	264,000	791,000	187,000
Same week 1949	250,000	694,000	181,000
Year to date	11,988,000	22,655,000	9,214,000
Same period 1949	12,766,000	21,289,000	8,935,000

CORN BELT DIRECT TRADING

Des Moines, Ia., December 14—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
160-180 lbs. \$14.75@17.35
180-240 lbs. 16.60@18.00
240-300 lbs. 16.85@18.00
300-360 lbs. 16.60@17.50
Sows:
270-300 lbs. \$16.35@17.40
400-550 lbs. 14.50@16.50

Corn Belt hog receipts:

	This week estimated	Same day last yr. actual
Dec. 8	65,000	80,000
Dec. 9	55,000	82,500
Dec. 11	95,000	94,000
Dec. 12	85,000	76,500
Dec. 13	77,000	71,000
Dec. 14	73,000	97,000

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended December 2 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B ¹ Dressed	Gd. Handyweights
Toronto	\$27.27	\$31.79	\$29.35	\$38.89
Montreal	20.52	32.85	29.28	29.75
Winnipeg	20.52	30.00	28.10	27.50
Calgary	27.05	26.94	29.60	38.50
Edmonton	25.65	29.10	29.10	28.55
Lethbridge	26.25	29.23	29.23	26.25
Fr. Albert	26.25	26.80	27.60	24.50
Moose Jaw	25.00	26.00	27.85	35.20
Saskatoon	25.00	28.80	27.60	35.50
Regina	23.45	25.70	27.85	34.40
Vancouver	20.85	29.35	29.35	...

*Dominion government premiums not included.



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A very popular Loaf Mold among our many sizes in Stainless Steel.

DIRE Loaf Mold
Capacity 6 lbs.

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The *Reco**

Chopper Slicer Unit

The Chopper Unit will grind from 4 to 8 pounds of meat per minute. A speedy labor saving machine for making Hamburger, Sausage, Hash, etc.

The Slicer is used for making cole slaw, slicing potatoes, beets and other pulp vegetables and fruits, juicing fruits, shaving ice, shredding cheese, grating chocolate.

Other attachments available for cheese, grating chocolate.

Write for descriptive Bulletin.

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3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Dec. 9, 1950.	10,980	Week ending Dec. 9, 1950.	10,765
Week previous	12,136	Week previous	7,370
Same week year ago	14,495	Same week year ago	4,601
COW:		PORK CURED AND SMOKED:	
Week ending Dec. 9, 1950.	2,126	Week ending Dec. 9, 1950.	916,462
Week previous	1,546	Week previous	574,556
Same week year ago	2,192	Same week year ago	515,291
BULL:		LARD AND PORK FATS:	
Week ending Dec. 9, 1950.	861	Week ending Dec. 9, 1950.	110,916
Week previous	594	Week previous	303,336
Same week year ago	1,035	Same week year ago	100,606
VEAL:		LOCAL SLAUGHTER	
Week ending Dec. 9, 1950.	13,200	CATTLE:	
Week previous	12,464	Week ending Dec. 9, 1950.	9,154
Same week year ago	11,063	Week previous	8,212
LAMB:		Same week year ago	6,206
Week ending Dec. 9, 1950.	39,186	CALVES:	
Week previous	30,037	Week ending Dec. 9, 1950.	9,698
Same week year ago	42,402	Week previous	5,942
MUTTON:		Same week year ago	10,959
Week ending Dec. 9, 1950.	951	HOGS:	
Week previous	1,364	Week ending Dec. 9, 1950.	55,497
Same week year ago	2,007	Week previous	44,253
HOG AND PIG:		Same week year ago	49,604
Week ending Dec. 9, 1950.	14,692	SHEEP:	
Week previous	11,450	Week ending Dec. 9, 1950.	44,503
Same week year ago	16,670	Week previous	40,696
PORK CUTS:		Same week year ago	41,423
Week ending Dec. 9, 1950.	2,495,380	COUNTRY DRESSED MEATS	
Week previous	1,593,746	VEAL:	
Same week year ago	2,528,519	Week ending Dec. 9, 1950.	4,897
BEEF CUTS:		Week previous	6,336
Week ending Dec. 9, 1950.	160,232	Same week year ago	5,655
Week previous	72,010	HOGS:	
Same week year ago	149,270	Week ending Dec. 9, 1950.	35
VEAL AND CALF CUTS:		Week previous	21
Week ending Dec. 9, 1950.	2,286	Same week year ago	67
Week previous	1,016	LAMB AND MUTTON:	
Same week year ago	10,199	Week ending Dec. 9, 1950.	217
LAMB AND MUTTON CUTS:		Week previous	187
Week ending Dec. 9, 1950.	5,776	Same week year ago	117
Week previous	2,320	†incomplete.	
Same week year ago	8,263		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended December 9 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	9,283	9,569	55,497	44,503
Baltimore, Philadelphia	6,511	1,248	29,538	1,077
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	13,359	3,560	78,051	5,146
Chicago Area	28,449	7,737	144,488	12,205
St. Paul-Wisc. Group	27,980	25,246	183,860	12,801
St. Louis Area	13,978	5,922	102,492	10,526
Sioux City	11,027	128	63,303	7,242
Omaha	22,792	729	106,080	15,425
Kansas City	15,282	2,501	71,467	11,364
Iowa and So. Minn.	18,792	3,839	288,031	32,450
SOUTHEAST				
Atlanta	6,028	4,401	34,335	
SOUTH CENTRAL WEST				
San Antonio	21,635	6,253	102,200	17,994
ROCKY MOUNTAIN				
Denver	9,101	595	24,912	8,581
PACIFIC				
Portland	18,243	2,185	41,073	26,443
Grand Total	222,451	73,913	1,325,253	205,755
Total last week	213,069	82,421	1,299,336	195,385
Total same week 1949	207,161	84,201	1,229,744	233,732

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during October 1950—Cattle, 76.0; calves, 66.0; hogs, 74.5; sheep and lambs, 85.4.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended December 7:

	Cattle	Calves	Hogs
Week ending December 7	1,366	1,286	15,210
Week previous	1,259	1,392	15,439
Cor. week last year	1,379	1,124	11,116

CLASSIFIED ADVERTISING

POSITION WANTED

SUPERINTENDENT FOR CALIFORNIA
Thoroughly practical man with many years experience in all plant operations. Qualified to take complete charge. Can produce quality products, handle labor. Excellent references. W-405, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION MANAGER or ASSISTANT
15 years' practical experience in general packing-house operations, including rendering. Excellent references. Los Angeles vicinity. W-449, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF KILLING FOREMAN: Practical man, best references. W-450, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

BEEF COOLER: Man with beef cooler sales experience wanted. One who knows how to figure percentages and can operate beef department of well established and progressive Chicago packer. W-422, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

MAN WANTED CAPABLE OF OPERATING FRESH PORK department. Sales ability necessary. For Chicago pork packer. W-423, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER: For large independent north-west meat packer. Full charge of accounting, credits and personnel. Advise experience, age, availability and salary expected. W-444, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED CATTLE BUYER: For independent beef packer in northern Ohio, to work terminal markets and country buying. Chance for advancement for right man. State age and experience. W-443, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

MEAT MERCHANDISING-SALES EXECUTIVE
who knows how to figure costs plus selling expense and who has administrative ability to handle sales force (40), promote sales and merchandising program handling full line packinghouse and sausage products in midwest area. Must have knowledge of general packinghouse cost operations and basic sales experience. No exceptional travel. Opportunity for man who can qualify. Give detailed history, experience, age, availability and salary expected. Samples of promotional ideas would help appraisal. W-442, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

PORK OPERATIONS FOREMAN
Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence. W-415, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

COOLER MANAGER
Modern meat packing plant in western Pennsylvania needs EXPERIENCED cooler manager to sell home dressed beef, veal and lamb. Must be familiar with all phases of cost and production. Approximate slaughter per week 250-300 cattle, 200-250 calves, 250-300 lambs. Good future for right person. State experience, references and expected salary. W-316, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN WANTED
Two men experienced in selling to meat packers and sausage manufacturers. Must know preparation of ready-to-eat meats and sausage products. Reputable, long established seasoning manufacturer has two established territories open. Texas and New York - New England. If you qualify for this unusual opportunity, furnish record of previous employment and references. Also salary desired. W-451, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE CANNING SALESMAN: Long established firm. Salary and commission. W-453, THE NATIONAL PROVIDER, 11 East 44th St., New York 17, N. Y.

HELP WANTED

SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Established territories available in east, including New York, and middle west. W-431, THE NATIONAL PROVIDER, 11 East 44th St., New York 17, N. Y.

EQUIPMENT FOR SALE

1-ANCO lard chill blender complete, extra parts, with motors. Capacity 10,000 lbs. per hour. Now operating. Chicago.

1-PERRIN filter press. 38 plates, 1 1/2"x28"x28".

2-ANCO filter presses. 33 plates, 2"x24"x24".

FS-452, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

PRESSES

For Sale: Two 300 ton FRENCH OIL MILL hydraulic presses. These were working O.K. when replaced by larger capacity ones. They should have some repairing before putting into operation. Price \$3,000.00 each, f.o.b. car.

G. M. PEET PACKING COMPANY
CHESANING MICHIGAN

EQUIPMENT - ALMOST NEW

Two 100 gal. steam jacketed aluminum kettles; one BOSS 2405, size 25, lard cooler, motor; one 22 400 lb. BUFFALO mixer, motor; one 2518 BUFFALO grinder, motor; one 2200 BUFFALO air stuffer; one 250 air outfit for stuffer; one stuffing table; Griffin smoke house; three COPELAND compressors; three KRAMER condenser blowers. Reasonable. FS-454, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

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80—Aluminum 20 gal. up to 1200 gal. Kettles.
2—Dopp seamless 350 and 600 gal. Kettles.
1—Sperry 30x30 plate & frame aluminum Filter Press.

OTHER SELECTED ITEMS

2—5'x9' Anco Cookers; 1—Anco 4'x9' Lard Roll
1—Anco 3201 Grease Pump, motor driven
75—Rectangular Aluminum Storage tanks, 800, 650, 250 and 200 gals.
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In yards district of Chicago. Ideal location. Also suitable for boning or canning operation. Plenty coolers, manufacturing space and loading dock. Several double smoke houses, 7 with overhead tracks, some cages. Prefer lease as one unit but will consider dividing. Available Jan. 1st. Write to

FR-455, THE NATIONAL PROVISIONER

407 S. Dearborn St. Chicago 5, Ill.

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BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

Machinery & Equipment Removal Sale

Barliant & Company has been appointed exclusive agent for the sale of machinery and equipment from a food products company in Chicago. The buildings have been sold and all machinery and equipment must be moved quickly. Contact us to arrange for inspection and further particulars. A partial list is included below:

OFFICE EQUIPMENT: Desks, Chairs, Filing Cabinets, Lamps; Office Machines: Paymaster Checkwriter, Burroughs Calculator, Todd Photocopy, Duplicator, Adding Machine, Rembrandt Bookkeeping Machine, etc.

MACHINERY & EQUIPMENT: (1) SHOPLIFT-ER: Electric, 5000 lbs. capacity. (2) BARREL TRUCKS: (1) SCALE: Portable Beam Howe, 10000 cap.; (1) GRINDER: Anco #762A, with 25 HP. motor, with C.D. Plates; (1) 22 HAND LARD PRESS; (5) WALK-IN COOLERS; (1) DOUGH MIXER: motor driven, 2 ft.; (1) SCALE: Portable Pan, 1500 cap.; (1) SCALE: Dayton, 240 cap.; (1) WOOD CUTTING TABLE; (1) CUTLERY GRINDER: 1/4 HP.; (1) HAW: Jim Vaughan, with 1/4 HP. motor; (1) METAL SINK: Globe, Double Bowl; (2) PRESSURE COOKERS: Aluminum, 40 qt. cap.; (2) STEAK MACHINES: Federal; (1) MIXER: Hobart Up-right; (4) COOKING KETTLES: Wearer Aluminum, 60 qt. cap.; (1) COMB. SILENT CUTTER & SLICER: Buffalo, 2 HP. with Slicer & Shredder; (1) STUFFER: Randall, 4000 cap.; (1) STAINLESS TABLE: 36" wide x 15" long; (1) STAINLESS TABLE: Globe, 44" wide 10" long; (2) SAUSAGE PATTIE MACHINES: Globe; (1) SCALE: Dayton, 2500; Porcelain; (1) CHAIN HOIST: with 20' of track; (1) MIXER: Alsop Hi-Speed, motor driven; (1) KETTLE: Copper lined, jacketed, tilting; (1) STRAP HOLDER: Signode #45; (1) PICKLE PUMP: Griffin, 1/2 HP. with stainless table; (1) HOLLY MOLDING DEVICE: Hand Unit; (1) AIR COMPRESSOR: 3 HP. U.S. SMK 5674; (2) LOAF STUFFERS: Stainless; (12) DRUMS: Galvanized, with handles; (2) SAUSAGE TRUCKS: (6) SMOKESTICK TRUCKS: for 42" sticks; AMMONIA COMPRESSOR: Lippman Model 1110, 15 HP.; (1) HAND CAN CLOSER; (1) HAND CROWN CAPPER; (2) HAND CUTTERS: Cube Steak Machine Co.; (1) COMPRESSOR: Curtis, 1/2 HP., 16"x20" tank; (1) FLOOR JACK: Mechanical; (1) VACUUM PUMP: 1 1/2 HP.; (1) AIR BLOWER: Buffalo; (1) ELECTRIC GENERATING PLANT: 500 Watt; (1) MIXER: for wide Kettle; MOTOR TRUCKS: panel bodies, 2 1/2 Ton, 1 1/2 Ton.

The following list of items are unsold from our liquidation sale of Quality Products Plant, Milwaukee, Wisconsin:

GRINDER: Globe #68, with 25 HP. motor\$1,100.00
STUFFING TABLE: stainless steel, 10' lg. 135.00
KETTLE: Green, 80 gal. cap. stainless... 300.00
STICK TRUCKS: (7) for 48" sticks, each 20.00
SAUSAGE COOKING TANKS: (2) one 42"x36"x34", one 48"x38"x32".....each 75.00
ROLLER SKATE CONVEYOR: 100', 12" wide, with stands & curve.....per ft. 3.00
WOODEN TOP CUTTING TABLE: 30"x12" 25.00
ALUMINUM TUBS: 16 1/2" dia. x 11 1/2" each 5.00

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1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
FRontier 4-6900

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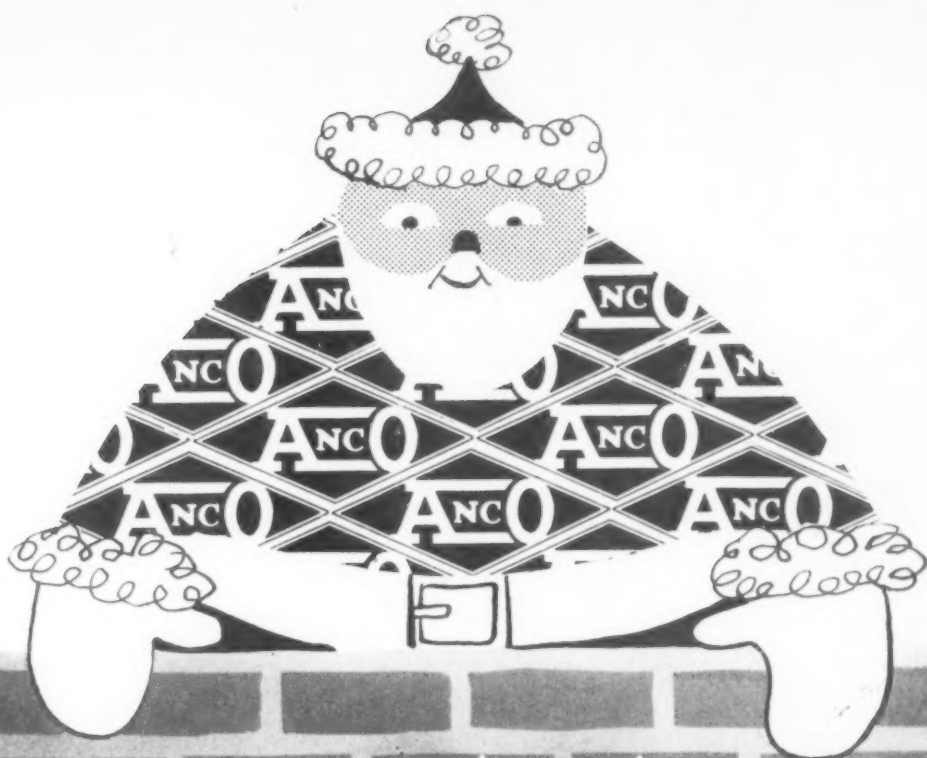
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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandize more profitably. Their advertisements offer opportunities to you which you should not overlook.



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